AUGUST 13, 1955

National Provisioner

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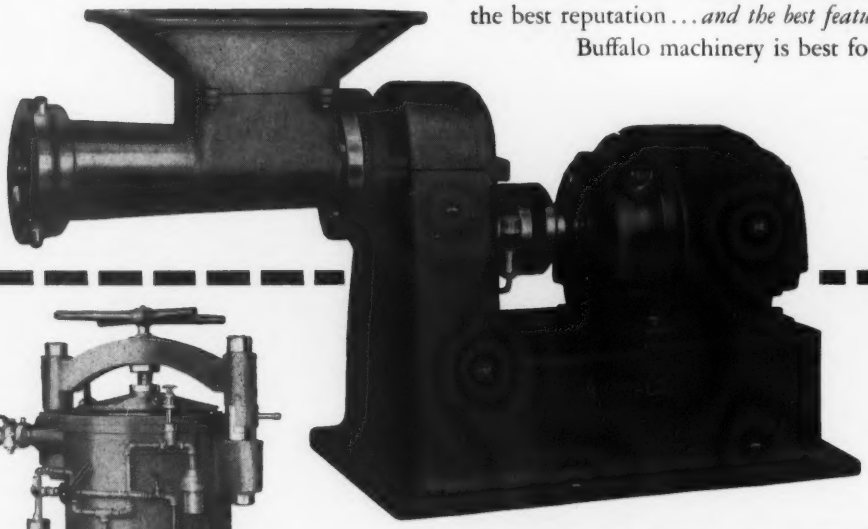

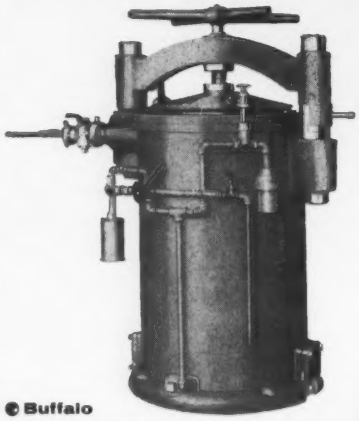

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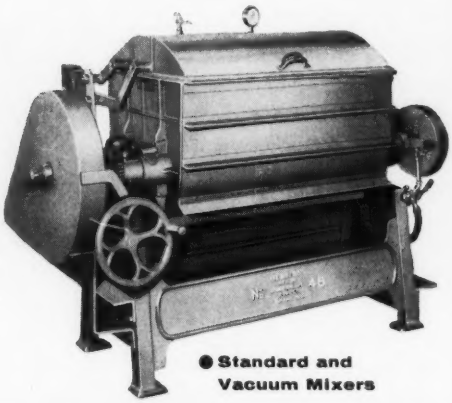

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Your meat loaves sell faster and have more customer acceptance when you improve their flavor and appearance by using Cannon's Diced Red Sweet Peppers. Cannon peppers are the first choice of meat packers everywhere. The reasons: they are bright red, uniformly diced pieces; they are crisp and fresh in appearance and flavor. Economical too . . . no waste, no washing, no cutting or fuss, you just open the can and use. Packed fresh from the fields when they are red ripe, Cannon peppers do not lose flavor or color. Your meat loaves look better, taste better and sell better when you add Cannon Diced Red Sweet Peppers to your formula. Order from your nearest distributor or write to:

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THE NATIONAL Provisioner

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PROVISIONER

VOL. 133 No. 7

AUGUST 13, 1955

A Solo and Group Job

Bewailing the unhappy paradox that while packers' costs (such as labor) go up, product prices may simultaneously stand still or decline, is a fruitless occupation. Gazing yearningly at another field, such as steel, in which wage raises apparently can be offset immediately by an increase in the price of the industry's basic commodity, doesn't help much either. The meat industry isn't the steel business, and we don't believe that the profit position of the former can be improved by analogy.

Diagnosing the industry's ailment as low profititis, and surveying the ravages of the disease, are probably helpful for their shock value, but let's not get lost in the symptoms. Instead, let's get on with the treatment.

First, we don't believe there is any cureall, or any one devil worth beating with a stick. While the condition pervades the industry, and there are some factors which influence the results of all, we believe that most of the *problems* must be defined, their *causes* sought and their *solutions* found, company by company and executive by executive. Company A may be overbuilt, B located too far from livestock, C may sell carelessly, D may have a creaky plant and unproductive labor, E have inactive management, F, inadequate financing, G may pay too much for livestock, H may be cost-unconscious and I may have several of these defects in slight degree.

The industrys main help must lie in the self-help of its component companies.

Since there are some aspects of the general problem which trouble all, but cannot be solved individually, we suggest that all elements of the meat packing industry – small and big and coast to coast – get together and select a small committee of competent and objective experts (not names) to study these common "enemies." The recommendations of such a committee might well serve as a basis for the formulation of desirable policies by most meat packers.

In spite of legal limitations on concerted action, we are confident that some phases of the industry's problem can be attacked and solved by group effort without damage to consumers, producers and other interests.

News and Views

$50,000,000 Annually – more than the profit earned last year by the entire meat industry—must be "found" somewhere by meat packers to pay the additional cost of the wage increases currently being granted by a number of companies, according to an analysis by the American Meat Institute. Noting that the past five years has seen a steady increase in wage-salary costs, while profits have been declining, the Institute declared that "every company in the industry is now faced with the absolute necessity of doing a better job of both buying and selling than it ever has done before if it wishes to survive. Some packers will try to recover their increased costs through endeavoring to get a better price for products; others will try to buy livestock at prices that will yield a profit. Still others will try to increase the efficiency of their operations and some will do all three."

Three Sharp Shots of promotion will be given pork during coming months—an all-out campaign from September 1 to 10, a major drive from October 13 to 22 and another major campaign from January 26 to February 4—it was decided at a meeting of livestock producer and marketing, meat packing and distributor associations in Chicago last week. In addition to the pork activity, beef and lamb will be pushed from September 22 to October 1, there will be a major campaign on beef following Thanksgiving and prior to Christmas (December 1 to 10), a push on lamb in mid-January and promotion of both beef and lamb in March. All groups recognized that pork currently is the key commodity, but that near-record supplies of beef, large amounts of poultry and relatively large supplies of lamb make a coordinated program of promotion desirable. The National Association of Food Chains is rushing plans for cooperation in the first pork drive, the American Meat Institute will emphasize pork in October consumer advertising and the National Livestock and Meat Board is coordinating efforts of the various farm and other organizations and supplying them with promotional material and aid.

Hospitality Will Be Offered packers attending the eastern division meeting of the National Independent Meat Packers Association at the Hotel Claridge, Atlantic City, N. J., in the hotel's Terrace suite on September 16 and 17, by meat industry supply firms, working together in the Meat Industry Supply & Equipment Association. According to Dick Dwyer, chairman of MISEA's executive committee, plans have been made for similar participation at the southern division meeting in October, central-midwestern in December and southwestern in February. A late release from NIMPA headquarters reports that the opening session September 16 will be devoted to cost accounting. On the afternoon of the same day, Thomas E. Shroyer, attorney and expert in the labor-management field, will discuss some aspects of industrial relations. A "workshop clinic" on sales and sales management will be held on Saturday morning, September 17, with top-flight eastern packinghouse executives on the panel.

Part of the Wage Raise won by members of the United Packinghouse Workers (CIO) will, during the next four months, be paid out in higher dues to raise a $1,500,000 general strike fund. UPWA delegates at a constitutional convention in Chicago this week decided to raise dues $5 per month for the next four months. After that time dues will revert to their previous level, but if the fund should drop below $500,000 the union's executive board can increase the tax again. The action is subject to ratification by local union referendum.

PREPARING promotional material on new ham are Stewart Pearl, supervisor of the print shop, and Joseph Hellmueller, printer.

Packer Takes Second Look at Ham Canning

IN by chute and out by belt conveyor is the pattern followed by materials as they move through Louisville Provision Company's refurbished and redesigned ham canning operation. In rebuilding this department management looked critically at the original setup, then placed new emphasis on four major factors:

1. Straight put-through of raw materials. Theo. Broecker, chairman of the board, says this is essential to any efficient operation. Backtracking, with its needless handling, not only increases the cost of manufacturing but also tends to lessen flavor and quality of a canned product. During backtracking the perishable product may be retained in temporary storage for two and three hours in a processing area with consequent flavor loss. In a straight-through operation, product is moved only as needed and remains under proper refrigeration at all times.

2. Increase in refrigeration facilities that support ham canning. G. A. Amshoff, president and general manager, says the firm buys a good deal of its raw materials which it must be prepared to handle on arrival and still keep sufficient stock to assure orderly utilization of its canning line.

3. Ample work area for all operations. G. W. Blevens, general superintendent, firmly believes that adequate work area is vital to good workmanship and productivity. The pumpers, boners, etc., need room to perform their tasks if excessive product handling is to be avoided. Blevens also notes that clear cut division between work stations and individual workers is a positive aid to quality control. Responsibility for any given piece of workmanship can be fixed quickly.

4. Special attention to sanitation. The materials used in remodeling the canning division lend themselves to easy cleaning and sanitizing.

Meats coming to the plant arrive via refrigerated motor trucks which are parked for loading at a designated area. A chute on the dock leads directly to the main holding cooler located in the basement and is connected by a portable chute that runs to the grading table in the cooler. Incoming meats are spot checked for range classification and placed in holding vats in weight range lots. Hauled by Automatic Transporters, the loaded vats are scaled and then stored in the holding cooler. Using the industrial trucks, two operators handle all product movement within the green meats and cure coolers.

As products move between the various operations they are check scaled as management feels that weighing is essential to effective yield control. L. L. Miller, superintendent, says that the simple technique of check scaling makes each department responsible for proper raw materials utilization. If desired yields are not attained, corrective measures can be

GROUPED ABOUT packaging display are G. W. Blevens, general superintendent; Leonard Broecker, vice president; G. A. Amshoff, president, and Emiel Fleischer, sales manager.

FROM DOCK TO CANNING: 1—Green hams glide from truck via chute to holding cooler; 2—Industrial truck moves vat lots through scaling and processing; 3—Employe keeps pumping crew busy with steady flow of hams; 4—Herman Steinacker checks temperature of hams in cure; 5—Boning crew has ample work area; 6—Three-man put-down crew speeds product into fancy cure; 7—Cans are sterilized at can filling station. (Turn page for more photos in this sequence.)

FROM SCALING TO RETORTING: 8—Operator calls out and logs weight of each piece; 9—Worker at left writes weight on tin, center employe presses ham in can and third worker inserts top gelatin; 10—Sanitary sealing machine seals tops to cans under vacuum; 11—Canned hams then are lowered by overhead hoist into vat for cooking.

taken in the department failing to make the yield standards. Too much time can be consumed in seeking the source of poor workmanship if the only controls are on green meats coming in and canned hams moving out. Further, the amount of product lost or downgraded would be considerable. With simple weighing and cost control, yields within any department are known at the end of each day. One of the critical requirements for repeat business is close compliance with yield standards which assure the consumer a uniform product, says Emiel Fleischer, director of sales.

The green hams are transported from holding coolers to pickle pumping stations. Here a crew of six, using Griffith pumping scales, inject the correct amount of pickle.

The relationship of proper layout to productivity is clearly evident at this location. After scaling, the truckloads of green hams are parked adjacent to the pumping tables. There is a stainless steel table at each pumping station. Separating the table from the vats is a non-skid steel cat walk made of Globe's Grip Strut. One worker unloads the green hams onto the holding table for the pumpers. The pumped hams, in turn, are deposited in vats located at the pickle pumping scales. The pumpers waste no time in moving hams. The unloader keeps the right amount of green meat in front of each artery pumper to prevent any needless handling. At the same time, the loaded table paces the pumpers.

Vat loads of the pumped hams are then moved to the curing cellars. A crew of three rub the hams in a fancy dry cure and stack them. A sausage type truck, about 5 in. deep, holds the cure. One man places the pumped hams on the dry cure, the second rubs them and the third stacks. The breakdown affords the middleman ample time to perform his work, as his is the critical task in this group.

The new cure coolers have a capacity of about 10,000 hams and are equipped with fin-type coils for refrigeration. The cooler temperature is monitored by controls which are set for 38° F. The coils have drip pans and the on and off cycling of the refrigerant keeps the coils frost free. The new curing coolers are walled with glazed brick for better sanitation. Periodic sanitizing eliminates any possibility of mold growth as the walls are impervious and smooth.

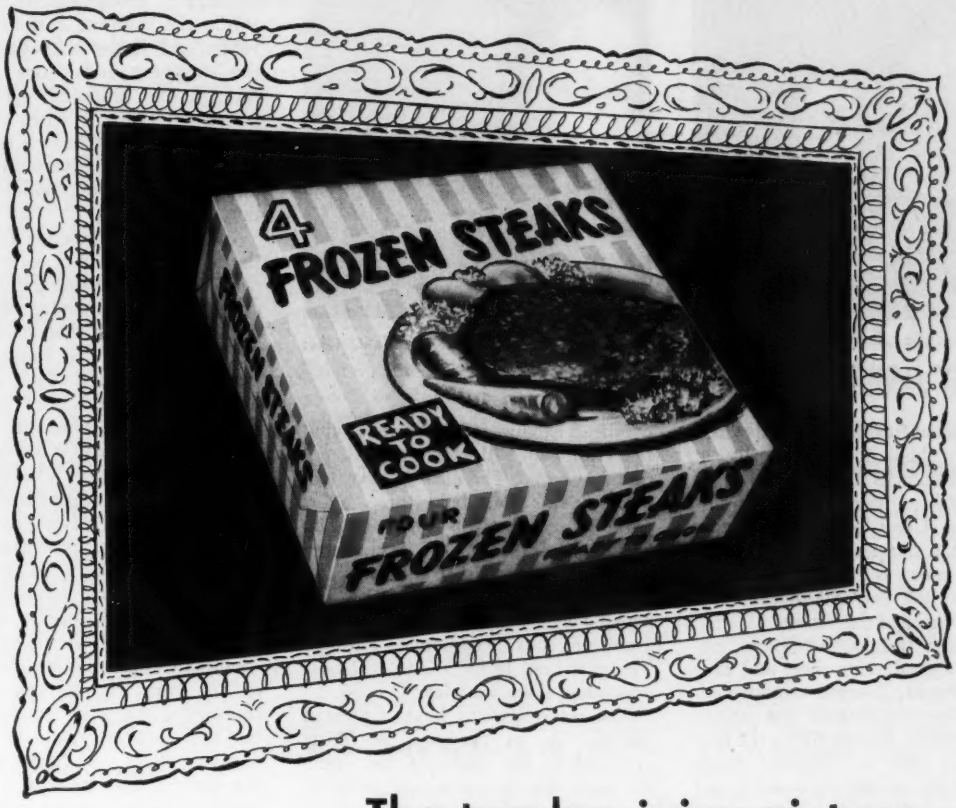
Cured, the hams move in truck vat lots to the boning room. Careful yield controls again are practiced. All meats coming from the cure coolers are scaled in. The boned out hams, bones and the trimmings are scaled out. Check weighing gives a control figure on the shrink in cure and the actual yields in terms of cured meats.

In the boning department the advantage of ample work area is readily evident. A large stainless steel boning table is equipped with wooden boning boards. Located at two midway points are scales for grading the boned meats. Boners on each side of the table are grouped in relation to these two scales. The scalers place the green meats onto the boning table, and each boner places the finished product on a table adjacent to his scale. The scalers grade the fatted and skinned boned hams by weight range. Miller points out that the combination of space, plus use of a materials handler, permits a group of highly skilled employes to concentrate solely on their task of ham conversion.

Scaled out, the hams travel via elevator to the canning department where they are moved quickly into the cooking vats.

Two operators feed the main line. One sterilizes all cans by placing

KVP KALAPAK® FROZEN MEAT WRAPPERS



The tender, juicy picture that builds frozen meat sales

The happiest combination in any frozen meat case is the package that promises a flavor-treat to make the first sale . . . and lives up to that promise in the home so the shopper buys again.

KVP Kalapak wrappers are masters of this two-fold job.

The glossy, hard-waxed surface gives eye-catching bounce to all colors. Illustrations have the mouth-watering realism that earns extra attention . . . and extra sales.

KVP Kalapak is tops in *reliable* product protection. Higher moisture-vapor proofness and the "weld-tight" seal preserves the moist tenderness of the meat you pack.

Cost? Usually substantially less than other packaging methods. Well worth looking into.

Write for samples of current production. The designing skill of KVP artists, plus giant new multicolor presses, are producing wrappers "like you've never seen before."

THE KVP COMPANY, Kalamazoo, Michigan

KVP PLANTS AT KALAMAZOO, MICHIGAN • DEVON, PENNSYLVANIA • ASSOCIATED COMPANIES of the KALAMAZOO VEGETABLE PARCHMENT COMPANY • KVP COMPANY OF TEXAS, HOUSTON, TEXAS • HARVEY PAPER PRODUCTS CO., STURGIS, MICHIGAN • IN CANADA: THE KVP COMPANY LIMITED, ESPANOLA, ONTARIO • APPLEFORD PAPER PRODUCTS LIMITED, HAMILTON, ONTARIO AND MONTREAL, QUEBEC.

Specialists in FOOD PAPERS KVP For Protection and Sales Appeal

JOSEPH CULVER, canning foreman, runs finger over seam in making closure inspection.

L. L. MILLER, plant superintendent, takes inventory in main holding cooler.

them over a foot-activated sterilization spray held thermostatically at 180°F. He stacks the cans by base size on a table adjacent to the can filling station. Close to him is a supply of the tins in shipping bags. The other employe removes the cured hams from the truck vat and places them on a table next to the scaler.

The scaler weighs each piece, enters it on a production sheet and calls out the weight. Another employe repeats the weight, selects the proper can base, enters the weight on the side of the can with an indelible pencil (the marking withstands cooking and chilling) and places the bottom portion of gelatin in the can with a spoon that holds the correct amount.

The scaler and can selector move the ham and can to another employe who positions the shank end of the ham in the ham's cavity and places it, cushion side upward, in the can. The filled can then slides to the operator of a Griffith press and the ham is pressed into the can. Next the can glides down a chute leading to the sanitary type American Can vacuum closure machine. As the can moves along, an employe places the correct amount of top gelatin on the ham and inspects the can to make certain the lip is not damaged.

The machine operator inserts the lid and the can in the feed chamber and then activates the vacuum crimping cycle. When the cycle is completed, he removes the can and shoves it on a table for removal by a retort basket loader. The cans are placed in the proper baskets for vat cooking.

The sealing machines can close 424 smaller base cans and 380 larger base cans per hour, Miller relates. All the cans are pear shaped and hold hams from 9 to 13.5 lbs.

The firm has three cooking alcoves for pasteurization, each containing an overhead exhaust fan and a runaround rail equipped with a one-ton Comet portable crane. The alcoves have two cooking vats that hold three retort baskets apiece. Grip Strut flooring provides safe footing. A Taylor controller for each basket regulates the temperature in the vat and logs the cooking cycle. The controllers assure a uniform cook, according to Blevens. The vats hold from 300 to 840 cans depending upon can size.

The retort baskets have a welded gripper lip at the top. A T-bar mounted to the chain of the crane fits under this lip and is used in lifting the loaded baskets into and out of the vats.

After the proper cook, as logged on the controller, the cans are chilled with 60°F. well water and then trucked into a holding cooler held at 36°F. Chilled, the cans are wiped, weights written on the lids and cans placed in units of six to a fibreboard shipping carton, glued and wire strapped with a Gerrard unit. Both ends of the box are wire bound to assure maximum protection to contents. While the shipping cartons have dividers and liners, management feels the strapping adds extra protection through the shipping cycle. Miller points out that the wires are tamper proof and protect the contents if the cartons should inadvertently become damp while moving under refrigeration.

DR. J. A. ELLENS, left, MIB inspector in charge of Louisville station, observes the plant's ham pumping operation.

As an extra protection for quality, the firm inserts into each carton a printed notice stressing the importance of keeping product under refrigeration. Fleischer observes that some retailers fail to consider the canned ham a perishable product. The notice reminds them of this fact every time they purchase a shipment.

From the packing room the cartons move in skid lots into a holding cooler. When ready for shipment the cartons are transferred to a Rapistan conveyor that carries them past the stenciler and onto the truck loading dock.

The canned hams have lithographed lids that carry a platter illustration of the ham and the brand legend, "Southern Star." Net weight is stated on the cans, the information being transferred by the wrappers from the side notation made at the time of can filling. A large legend at the bottom also states the need for keeping product under refrigeration.

In this new department the firm also packs chopped pressed ham in rectangular cans. Cans and lids are furnished by American Can Co. ■

Packaging Courses Scheduled at Columbia University

A 30-week course in package engineering is being offered by Columbia University, New York. The course will cover construction, engineering principles and materials employed as well as the exterior packaging of products to be refrigerated or requiring special handling. An outline of the courses offered and tuition fees may be obtained from Prof. Frederick C. Winter, School of Engineering, Columbia University, New York 27.

Dallas Packer to Market Butter and Honey Wieners

Samuels & Co., Inc., a Dallas meat packer, has introduced a new product, butter and honey wieners, in Texas. Sam Rosenthal, president, says the addition of butter to the firm's all meat skinless wiener gives it a zesty tang while the honey adds to the spice flavor and provides energy.

Packaging

Swift Testing Housewives' Reaction to Frozen Prepackaged Red Meats Line

Whether the housewife, with her desire for convenience, wants to buy basic meats in quick-frozen prepackaged form is a question Swift & Company, Chicago, hopes to have answered by housewives themselves in the Detroit area within the next several months.

The company's current test of the meats in the Detroit area is another forward step in its program of keeping abreast of consumer demands for more "convenience" foods.

The new basic red meat line includes beef, pork, veal and lamb (steaks, chops and roasts) in 17 popular cuts. Each cut is boned and trimmed of excess fat and gristle except that the bone is left in loin lamb chops.

What the housewife buys is lean meat, packaged in aluminum foil for full flavor protection. The test culminates several years of intensive Swift research on these new products. The items include nine beef, three pork, three veal and two lamb. The new products are being marketed on a test basis as Swift's Premium "Tender-Frozen" steaks, chops and roasts.

The Detroit test, which has been going on for several weeks, ties in with the rapidly growing trend toward self-service merchandising of prepackaged meats of all kinds.

This test, the company points out, is not a matter of Swift or any other meat packers determining or preferring a particular course they may wish to follow in the marketing of meat. It is simply a case of being prepared for the course dictated by consumer demands. In the final analysis, the housewife will determine the manner in which she will buy the meat for her family. Economic conditions will have a bearing on that decision.

Repeated tests by Swift scientists, dating back to World War I, show that freezing retains all of meat's nutritive content, flavor and tenderness if the product has been properly quick-frozen, packaged, stored and distributed.

The Detroit test will continue for several months until results are conclusive enough to dictate the firm's future program of processing and distribution.

"Swift & Company's basic business is meat," company spokesmen said. "We look upon quick-frozen, prepackaged meats as one of many forms into which we process and sell meat. The biggest factors in the rising importance of frozen, prepackaged meats are the buying habits and preferences of the housewife who today is demanding more convenience in prepackaged quality foods. It is our job to produce the meat in the form she wants and get it to her in the most efficient and economical manner."

QUALITY AND TRIMMING story of new line of tender frozen Swift's Premium basic meats is explained to a customer by Martha Logan, Swift's home economist. Throughout Detroit during test market period, demonstrators trained by Martha Logan are explaining this new concept in meat buying. "No-waste" story means homemakers must consider price per serving rather than price per pound.

"Bunn Tying Machines tie our boxes best..."

Says Donald R. Gray

Saratoga Meat Products, Chicago

"Most of our items are boxed," says Mr. Gray, Vice-President of this large meat specialty firm, "and require good, fast, economical tying. That's why we use Bunn Machines. They're *5 to 10 times* faster than hand tying . . . they tie *more securely* . . . and *never waste any twine.*"

Operation of Bunn Tying Machines is simple and tireless . . . requires no training. They adjust automatically to any size or shape. Operator just places the box or package on the machine and steps on the treadle. In 1½ seconds or less it is tied with proper tension and a slip-proof knot, and with exactly the right amount of twine.

Bunn Tying Machines have solved the tying problems of hundreds of firms. They can do the same for you.

BUNN

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GET THE WHOLE STORY

Send today for this fact-packed booklet, which illustrates the many advantages of Bunn Tying Machines. There is no obligation.

MAIL THIS COUPON NOW

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7605 Vincennes Ave., Chicago 20, Ill.
Please send me a copy of your free booklet which shows how Bunn Machines can save time and money in my business.

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Company_____
Address_____
City_____ Zone____ State_____

Ways to Improve Wrapping on High Speed Lines

WAYS in which automatic packaging machines have been redesigned to handle thermoplastic films were told by Paul J. Vaughan of The Goodyear Tire & Rubber Co., at a recent meeting of the Institute of Food Technologists. The changes have resulted in improved performance of the machines with all types of thermoplastic films, Vaughan said.

When the sealing temperature is reached the thermoplastic films become so softened that they cannot be pushed over a fixed sealing plate. Some redesign is therefore necessary, Vaughan reported.

Goodyear introduced Pliofilm in 1936 and Vitafilm in 1953. Both are soft and thermoplastic. A number of thin gauges also were produced. A Goodyear machine alterations program was started shortly before World War II when it became evident that no simple wave of a magic wand would give the universal answer to the problems faced in adapting machines to the use of thermoplastic films.

The alterations are necessary in three major machine functions – film feeding, folding and sealing.

Although the design of feeding, folding and sealing apparatus may vary greatly from one machine to the other, the essential principles are simple and basic. Vaughan noted that restraint must be exercised to prevent the completed machine from becoming a kind of Christmas tree on which is hung a collection of appealing gadgets.

Figure 1 shows the adaptation

PAUL J. VAUGHAN of Goodyear tells of efforts to modify packaging machinery better to handle all types of thermoplastic wrapping films.

made on a packaging machine in which a shear or scissor type knife cuts the sheet from the roll of packaging film. The feed is intermittent to allow time for this operation.

The power driven roll is supplemented by two additional rolls immediately before and after the shear blade. These two "helper rolls" minimize the distance the film must be pushed without support. In addition the rolls immediately before and after the shear have small auxiliary rider rolls that forestall film slippage. The spring wire belts are installed to convey the film and to allow width adjustment to be made without equivalent adjustment of belt tension.

The festoon roll and brake replace the usual drag and weight running directly on the roll. The brake tension on the film is governed by the festoon roll and prevents wrinkling or elongation of the film when the feed roll starts suddenly. The danger of overrun on the stock roll is eliminated and the tension does not vary greatly with decrease in diameter of the feed roll.

Figure 2 shows a machine in which it was desirable to retain the flat belts which convey the film into position. Here free-turning balls hold the film to prevent slippage. These balls also provide a slight amount of resistance as the package is pushed through the film. Although the resistance is small, the film is held tautly over the package to give an all-important neater wrap on the top of the package, Vaughan said.

Various types of film snubbers have been developed which give extremely tight girth wraps with films having a small amount of elasticity.

This type of hold down also can be used on a continuously running film feed where the package is timed on the conveyor to pick up the sheet "on the fly". In such cases the film cut-off would necessarily be a rotary knife operating against a stationary anvil.

Figure 3 shows adjustments made on typical end folders. The girth wrap and back tuck have been made. Also a spot seal has been made to prevent dragback of the underfolds as the package is conveyed through the folders.

Neater end folds are made by streamlining the folders to avoid sharp breaks in direction. In most cases the folders must be lengthened to allow this gradual change of direction. The bottom folder has a feathered edge to prevent trapping of the bottom fold. This is repeated on the top flap to prevent scuffing.

A Teflon coating is an aid in minimizing friction through the folding section but the coating will not insure satisfactory operation when the parts

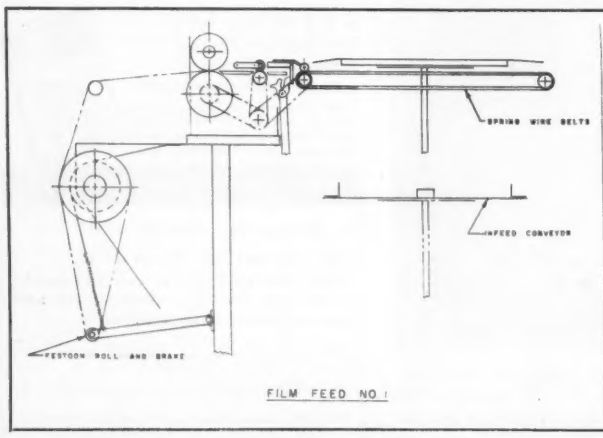

FIGURE 1

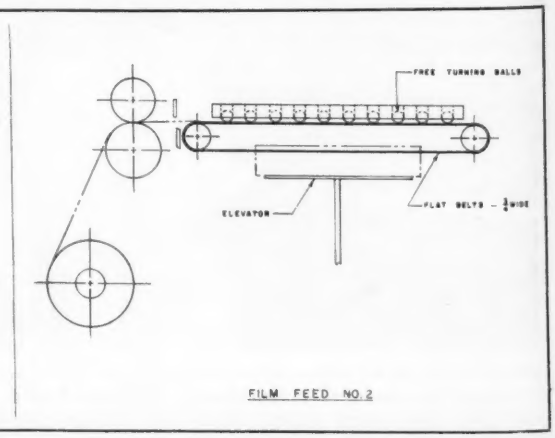

FIGURE 2

VACUUM PACK SLICED LUNCHEON MEATS AND OTHER FOODS WITH *Guaranteed* SEALING

Fast operating CAMPBELL Wrapper seals in flavor, freshness and color...with

Less than 2% package "Leakers"

- 98% of packages positively sealed—guaranteed
- Eliminates shrinkage and color loss
- Tremendous savings in materials and labor
- 40 to 70 units per minute — double
- Reduces spoilage — extends shelf
- Increases sales appeal — wins new customers

DRASTIC SAVINGS IN PACKAGING MATERIALS AND LABOR ACTUALLY PAY FOR MACHINE IN *FOUR TO SIX MONTHS TIME!*

Amazing, but true—and field proven by America's leading packers. Automatic, the machine requires only one person for push-button operation. And, savings up to 65% on wrapping materials alone are effected because wrapper tightly hugs the product —requires no costly bags, double wraps or large overlaps to insure *guaranteed* positive sealing.

High Speed Production—Sharply increased production effects further savings, too. Continuous feed, double vacuum head machine produces 40 to 70 units per minute—dependent upon wrap materials used. Single head machine—20 units and up.

Get The Facts Today—Learn about this revolutionary, new VACUUM PACK Wrapper—how and why its "leak-proof" packaging production can be *guaranteed*. Write for full particulars.

Guarantee

It is hereby guaranteed that out of every 100 units Vacuum-packed on a CAMPBELL Vacuum Pack Meat and Food Wrapper in regular production service—98% or more will be positively sealed against leakage at sealing areas of heat-sealing wrapping material used for the package.

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Campbell WRAPPER

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Write for catalog on your company letterhead.

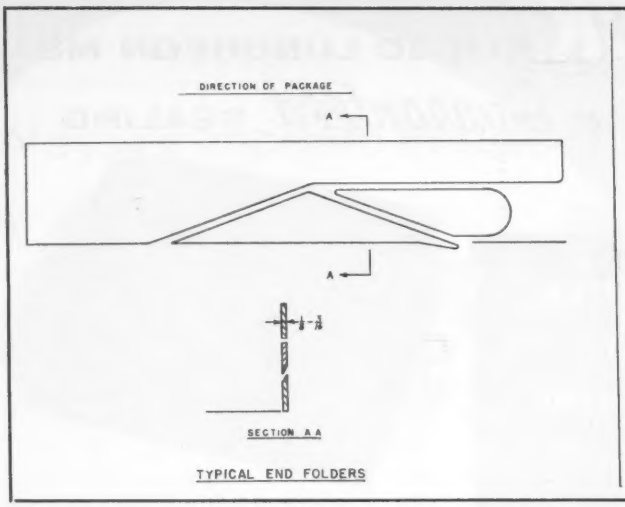

FIGURE 3

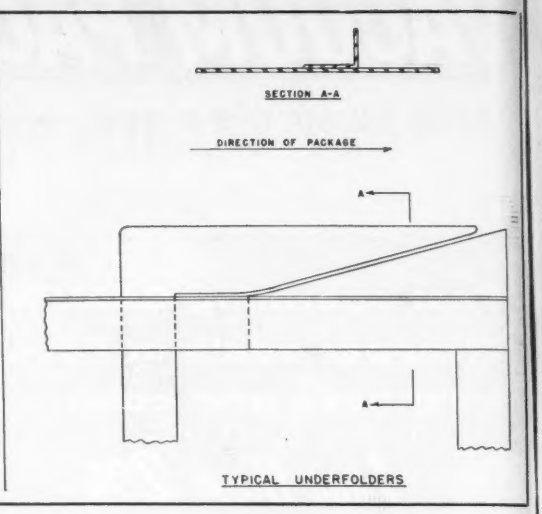

FIGURE 4

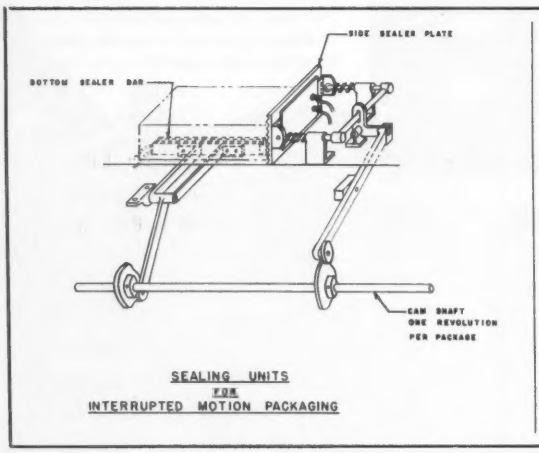

FIGURE 5

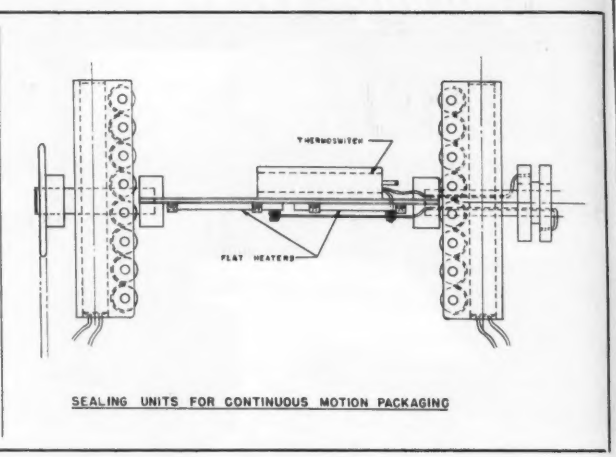

FIGURE 6

have not been properly designed and adjusted, Vaughan declared.

Softer films require scrupulously clean folders for proper operation. Any lacquer buildup from the use of cellulose films must be cleaned completely or the high resistance will cause drag-back of folds, Vaughan asserted.

Figure 4 shows the modifications made on packaging machines handling shallow or flat packages such as half or pound bacon packages where there is insufficient height to make end folds.

Here the tail is broken down 90 deg., held, and brought around gradually to prevent the drag-back which may occur if drastic changes in direction are made and the entire 180-deg. break is made in a constricted space.

The third and most important phase of the formation of a package overwrap is the sealing section, Vaughan said.

Figure 5 illustrates the modifications made on an interrupted motion packaging machine where the package is stationary when sealing is performed. This type of machine allows the greatest lattitude in time, temperature and pressure. Both the bottom sealers and the side sealers are operated by cam or solenoid to prevent the package from sliding over a stationary hot plate. The thermoplastic film is sealed by heated plates which swing in to heat seal the package and retract again before the finished package is discharged. Considerably less heat is necessary to seal most plastic films than is the case with cellophane, Vaughan noted.

In some packaging machines it is not possible to stop the package while heat and pressure are applied for the seal. The sealing plates then are converted to free running heated rolls. These "heated roller skate wheels" **(Figure 6)** prevent scuffing of the film during the sealing cycle. The bottom lap seal is made by a timed rotary bar which seals the underlap of one package during each cycle.

The alterations detailed in this article are refinements added to the established packaging machines which make them a great deal more versatile than the standard machines, Vaughan claims.

The conversions are so designed that the finished machine will run coated or thermoplastic film. In most cases the performance is greatly improved on all films as the alterations generally improve the speed, efficiency and package appearance, according to Vaughan. ■

Hams in Aluminum Foil

Ham packaged in aluminum foil is being marketed by the Weiland Packing Co. of Phoenixville, Pa. The company said that "Weiland's" ham is baked in the foil wrapper for about two hours.

English Packer Lauds Our Packages But Ads Are Another Story

English meat packers can learn a great deal about packaging from their American counterparts. But other American merchandising tools would fall quite flat with the British consumer.

Those are the opinions of Cecil W. Rodd, board chairman of T. Wall & Sons, Ltd., London, one of the world's largest sausage manufacturers, as reported in *Pak-Facts,* a monthly publication of Tee-Pak, Inc. Rodd is on a business trip in the United States with Gordon Black, also of the Wall organization.

Americans are far in advance of the British in packaging design, Rodd asserted. The use of clever cartoons and other eye appealing devices are examples of American ingenuity which British packers should try to emulate.

Rodd is impressed with the packaging of sliced meats. If this type of packaging existed in England at all, the package would be sliced at the point of sale rather than in the plant, he said.

He feels that such merchandising tools as placards and other point-of-sale materials are of a better quality in England than here.

Rodd, whose firm divides its advertising budget between the national weeklies, the national press, local papers and the cinema, said that English meat advertising is a good deal more to the point than American advertising.

Cinema advertising in England has attained a high order of development, Rodd said, and 1½- and 2-minute film commercials are very effective.

The Englishman, who served an apprenticeship in Chicago food plants more than 30 years ago, said there are a number of differences in production methods between English and American sausage makers.

The English pork sausage, for example, is a product of the whole hog. Entire carcasses are boned out and all sections are used in the sausage. Relatively large quantities of cereals are permitted in England. Thus, the sausage is somewhat softer than what Rodd termed the "dry and chippy" American product.

NRA Regional Meeting

The seventh regional area, National Renderers Association, will hold its annual meeting September 21 and 22 at the Radisson Hotel, Minneapolis, Minn.

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July 19, 1955

OPEN LETTER TO ALL OF THE
MONGOLIA IMPORTING COMPANY SALESMEN:

Dear Fellows:

It certainly is a pleasure to pick up one of the magazines for "the trade" and see from our competitors' advertising just what a good job you are doing.

I've been enjoying the reading of an ad which announces a casing prepared in the way we have been putting up our "NOSTRIP" for about 20 years now. I know that you can't sell every customer every time you call upon him, but you certainly have sold the "NOSTRIP" idea to our friends, the sausage-makers.

So keep up the good work. Don't forget that our "NOSTRIP" has been a long time perfected and is a tried and true sausage container but most important of all, we DON'T ASK ONE RED CENT MORE FOR OUR NOSTRIP. Pass that on to your customers, will you?

We are looking forward to filling a great many "NOSTRIP" orders for you this summer. Best regards.

Yours very truly,
MONGOLIA IMPORTING CO., INC.
Andrew T. Terry,
President

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P.S.—Of course, all NOSTRIP Casings are M.I.B. approved.

"MONGOLIA" — THE CASING OF NO REGRETS

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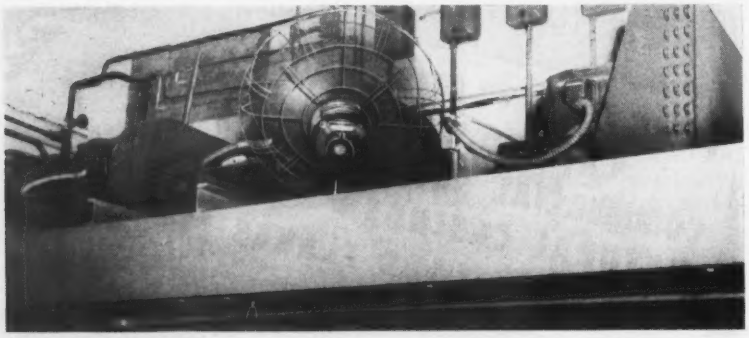
MEATS
FROM THE LAND O' CORN

THE RATH PACKING CO., WATERLOO, IOWA

SMOKEHOUSES of original design (left) are one of the features of plant of which president Herman Sandler (shown in stainless-fitted curing room) is proud.

Philadelphia Plant is Bright and Pointed As a Stainless Steel Pin

SECRETARY Morris Friedman (in center) looks over the liverwurst stuffing operation.



CONDENSING COMPRESSORS are mounted on small balcony in the spice and storage room.

AS A RESULT of a recent happy combination of skill and interest in meat processing operations in one segment of its ownership-management, with hard-driving sales endeavor in the other, Superior Provisions, Inc. of Philadelphia, Pa., is going places.

With a total of 65 years of experience in the meat business, president Herman Sandler; Morris Friedman, secretary, and Sidney Friedman, treasurer, are building and planning for a big future. One long-time observer of the Philadelphia meat business says, "This is going to be a winning team if I ever saw one."

Strong indication of the firm's "go-ahead" spirit is found in its plant where floor space and productive capacity have been more than doubled in two years under the direction of Morris Fruchtbaum, packinghouse engineer and architect of Philadelphia, and with the planning — and oft-'times plain elbow-grease effort of the company's officers.

The modernized and expanded plant, which operates under federal inspection, was formally opened in May of this year. The firm was incorporated in 1953. Four trucks deliver products to dealers in Philadelphia, Baltimore and Delaware points.

Stainless steel in almost every plant department and operation — in the new addition and the older section — re-

flects a policy of "we're going to be here for a long time, so why not make our operating, maintenance and cleanup jobs as easy, sanitary and economical as possible?" Having used stainless steel for sausage trucks and curing tanks, sausage, shipping room and other tables, barrels, door trim, column protection and a number of other purposes, president Sandler asserts:

"We've still got a few sheets left. We used one as the instrument panel in the smoking-cooking room. Just a swipe of a cloth in that sometimes smudgy-humid location and we're all clean again."

Stainless steel curing vats are strongly mounted on legs and can be moved about with a lift truck.

The four two-tree smokehouses of original design (for which patents have been applied) constitute one of the features of the Superior establishment. The smoke is made in a generator of Sandler's invention (sawdust is self-smoldered with air but no gas) and about a sack of sawdust is used per day for the four houses.

The smoke is discharged into the houses at the top rear and flows through a system of steam fin coils with adjustable louvres which distribute the heated smoke throughout the house. Exhaust is at bottom of the packinghouse tile-floored houses. Temperature control, as reflected by a pinpoint agreement of house setting with actual heat, is extremely accurate and steady, even at the somewhat high temperatures needed for producing the spiced beef, cooked beef and other specialties made by the company.

Live steam injection can be employed for cooking in the houses, or the product can be transferred to a stainless steel shower-cooker or to cooking tanks.

Near the smokehouse room is a stainless steel cabinet in which the sausage and smoked meat trees are washed with hot detergent solution under high pressure. The detergent solution is salvaged and reused.

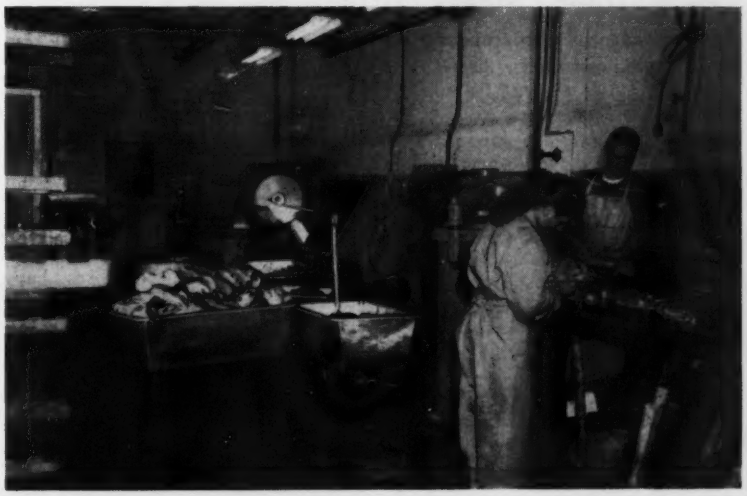
In its quest for more space the Superior plant was expanded sideways, into a hill at the rear and upward. In one part of the new section a small mezzanine was erected to carry the five condensing compressors, while the space below (just off the sausage work room) is employed for the preparation and storage of curing, seasoning and other dry materials.

As the plant backs into the hill at the rear, a high-level area (with driveway access) has been provided for steam generation. An Orr & Sembower package 60-hp. oil-or-gas-fired generator is employed to furnish the

FINISHED PRODUCT COOLER with spiced beef, a Superior specialty, in foreground.

TREASURER Sidney Friedman makes his own check on beef which has just arrived to be processed into sausage, corned and spiced beef and other products made by the Philadelphia company.

NEW SAUSAGE ROOM extending into the side hill on which the plant is built.



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Why take a chance with your shipments? Your quality products deserve guaranteed safe arrival . . . that's TOUGHIE'S job! Toughie Loin Wraps and Central's Freezerwraps

ASSURE:
Safe arrival . . . easy stripping

PREVENT:
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Freezerburn . . . discoloration

TOUGHIE offers plus protection . . . at no extra cost. ALSO, don't forget our individually styled Frozen Food Overwraps.

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plant with all the steam needed for current or future operations. Other auxiliaries are housed in the space.

While the company formerly specialized in spiced and cooked beef and similar products it now uses part of the additional space made available by expansion for the manufacture of a number of sausage items. The tile-walled and floored kitchen, in which stainless steel is employed extensively, houses a Buffalo cutter, Randall mixer and stuffer, Enterprise grinder and Linker Machines linker. Tee-Pak striped casings are used in the manufacture of "hot" and other skinless sausage. These have the advantage of signalling "unpeeled" when a link is missed during the peeling process.

Two Bush ceiling-mounted, round unit coolers are employed in the holding room, two similar Kramer units are used in the finished product cooler and a wall-mounted Bush blower unit is located in the curing room. The sausage room has three ceiling units.

Industry's Poor 1954 Earnings at Lowest Level Since 1940, Institute Survey Reveals

Net earnings of the meat packing industry in the 1954 fiscal year have been estimated at $45,000,000, or only half of the estimated $90,000,000 earned in 1953, and the lowest net for the business since 1940. Peak earnings were established in 1947 when the industry realized a net profit of $148,000,000.

The estimate of 1954 earnings resulted from the survey "Financial Results of the Meat Packing Industry, 1954," just completed by George M. Lewis and J. Russell Ives of American Meat Institute. The 29th annual survey made by the AMI is based on individual reports received from more than 100 representative companies.

Total sales volume of the industry was about $10,975,000,000 in 1954, but it paid out $10,930,000,000, or more than 99.5 per cent of its income, for raw materials and operating expenses. Dollar sales volume was slightly larger than in 1953. The record sales year for the industry was 1951, when the total reached about $11,600,000,000. Industry dollar sales have more than tripled since 1940, partly due to a larger sales volume, but chiefly because of the sharply higher price level.

Net earnings amounted to only 0.4 per cent on sales last year and 3.9 per cent on net worth. The earnings-to-sales ratio was the lowest since 1938, when the industry suffered a loss of $4,000,000. Earnings of all manufacturing industries in the U. S. last year averaged 4.5 per cent on sales and 9.8 per cent on net worth.

Packer operating expenses have been increasing in recent years, and besides putting pressure on the already narrow profit margin of the meat packing industry, this increase in costs has meant a decline in the percentage of the sales dollar available for payment to producers for livestock.

The volume of meat animals handled by the meat packing industry in the 1954 fiscal year established a new high record of 25,100,000,000 lbs. (dressed weight). This was a gain of nearly 2 per cent over 1953 and exceeded by about 1 per cent the previous peak established during 1944.

Canada Packers' Profit From Packing Is Down

The annual report of Canada Packers, Ltd., reveals a record high in pounds of product sold, a small increase in profit and a moderate decrease in dollar sales for fiscal year ended March 30, 1955. Net profit on packinghouse operations of $3,171,778 was down by $445,798 or 12.3 per cent from $3,617,576 in the previous fiscal year. Total net was $3,716,652, equal to $3.09 a share compared with $3.08 a share in the previous year when the profit was $3,702,020.

A heavy loss on pork, brought about by a sharp decline in average hog prices from $35.09 per cwt. in May to $22.86 in October was largely responsible for the drop in operating profit.

Sales, after transport charges and duty payments of $10,705,364, amounted to $363,550,639 as against $374,473,225 in 1953-54. A decline of more than $12,000,000 in the cost of livestock more than offset the drop in the company's net sales. Payroll costs increased slightly to $36,672,001 from $36,595,109, while selling and operating expenses rose to $19,236,-232 from $18,624,883. Packaging and materials costs amounted to $16,005,-770 against $14,855,480, depreciation charges were $2,078,578 against $2,-067,645, and income taxes totalled $3,740,000 against $4,080,000.

Working capital at the close of the fiscal year showed an improvement of $22,900,000 compared with $20,-700,000 at end of previous year.

Federal Grading Doesn't Help Sell Lamb, Producers Told by AMI Spokesman

"We do not believe that federal grading will, in the long run, aid lambs in the battle for a larger share of the public dollars," Garland Russell, chairman of the sheep and lamb committee of the American Meat Institute, stated at the conference on grading called by the National Wool Growers' at Salt Lake City last week. Meat packers, lamb growers, feeders, and retailers attended the conference.

Commenting that packers are the producers' sales force, with like interest in building a profitable and expanding lamb industry, Garland pointed out that lamb does not lend itself to grading by objective standards, because every lamb varies at least slightly from all others. Moreover, wholesalers, retailers and consumers have varying ideas of what constitutes excellence in lamb.

Garland told the conference of the pitfalls in trying to sell lamb under federal grading. "Federal grading puts lamb in 'standard' classifications," he said. "This means that lamb is being placed in the 'standard goods' category. It is a well accepted fact by economists and merchandisers that with 'standard goods', the principal trading item becomes price, and that 'standard goods' do not lend themselves to merchandising."

Garland told his audience that there is one decision that any manufacturer or meat packer has to make about his business. That is whether to produce "standard goods," or items that can be merchandised.

If he looks at the proposition soundly, then he must figure that if he goes into "standard goods" production, the only thing that he will have to sell is price, and he can be successful only if he can produce at a lower cost than the average of his competitors.

If he chooses the other course, then he relies on his ability to put more value into product by merchandising, which includes advertising, promotion, packaging, more careful selection to individual preferences, refinement and other means to make the consumer willing to pay more.

NLSMB Expands Directorate to Broaden Representation

Expansion of the board of directors to 29 members was voted at the recent board meeting of the National Live Stock and Meat Board in Denver, Colo. One additional director was voted for the following organizations: American National Cattlemen's Association, American Farm Bureau Federation, swine growers' associations, purebred livestock record associations, and American Meat Institute.

New organizations which will have one director each are: Super-Market Institute, National Livestock Auction Association, and National Restaurant Association.

Chairman John F. Krey attributed this move to the continuing growth of meat production and increased interest in meat education. He predicted it will result in a broadening of the Board's educational and promotional service to industry and the consuming public.

Financial Notes

The board of directors of Wilson & Co., Inc., has declared a dividend of $1.0625 per share on its $4.25 preferred stock payable October 1, 1955, to stockholders of record at the close of business on September 12, 1955. No action was taken on the common stock.

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For Quality and Economy
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IMPROVE KEEPING QUALITY!
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PRINTON
ROTOGRAVURE-PRINTED
Saran film
for smoked or processed meats

The Rotogravure-Printed, single-wound, 50-gauge Saran film used in the TWISTITE/-SHRINKWRAP Method of meat packaging was developed by the Printon Corporation — first to perfect the printing and converting of .0005" Saran film.

Manufacturers of Rotogravure Printed wrappers in rolls or sheets, pouches and bags made of Saran, Cellophane, Pliofilm, Polyethylene and Vinyl.

Printon will engineer and create THE SELLING PACKAGE for you from start to finish!

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with less frying pan splatter

when you use

SODIUM HEXAMETAPHOSPHATE

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SODIUM TRIPOLYPHOSPHATE

That's right—CURAFOS develops better, longer lasting color in pumped bacon . . . CURAFOS keeps fats from separating from lean meat . . . CURAFOS aids penetration and diffusion of pickle . . . so you get beautiful, tasty bacon with fewer and smaller jelly pockets. Thus bacon pumped with pickle containing CURAFOS has less frying pan splatter.

All cured meats benefit from the use of CURAFOS in pumping pickle. Food-grade CURAFOS produces hams that have a brighter, richer over-all color and the natural flavor juices are held *in* the meat. Discoloration is eliminated and the hams are firmer and drier. There is less cook-out in canned and boiled hams. Give your customers the benefits of the greater color and flavor appeal possible with this patented process.

CURAFOS Sodium Hexametaphosphate and Sodium Tripolyphosphate are fully licensed for use under U.S. Patent 2,513,094 and Canadian Patent 471,769. CURAFOS brand phosphates are especially processed for ease of solution at full permitted strength* in pickle at cellar temperatures.

*See M.I.B. Bulletins 190, 190-1, 199.

CALGON, INC. Hagan Building, Pittsburgh 30, Pa.

Associate Members—N.I.M.P.A. and A.M.I.

The phosphates soluble in pickle at cellar temperatures

Research Uncovers New Facts About Meat

MEAT product quality control, cured meat pigment fading, compatibility of ascorbate with sodium nitrite in meat curing and studies of the effect of storage on farm-style hams and beef tenderness were among the subjects discussed at the recent annual conference of the Institute of Food Technologists.

CONCOMITANT USE OF RADIATION WITH OTHER PROCESSING METHODS by H. W. Schultz, R. F. Cain and H. C. Nordan, Oregon State College, and Bruce H. Morgan, QM Food and Container Institute.

Concomitant use of ionizing radiations with cooking, dehydration, freezing, and gas packaging on the development of "irradiated" flavor in meat products packed in No. 2 cans has been investigated. Radiation was carried out at the materials testing reactor, Idaho Falls. Gamma flux intensities have been used to yield dosages of 2 x 10^6 rep. The irradiated meat products have been evaluated by means of taste test panels where results could be analyzed statistically.

In all tests with hamburger, frankfurters and bologna the flavor score of the non-irradiated samples was significantly higher than any of the irradiated samples. Results thus far show that the flavor developed by irradiation in fresh unfrozen hamburger canned without exclusion of air is statistically no different in intensity than when the hamburger is irradiated while frozen or canned in vacuum or in nitrogen, or after partial or complete cooking (with or without additional dehydration). There was no significant difference among any of the conventional processing procedures which were coupled with irradiation. The intensity of the gamma flux and time appear to have no influence on the intensity of the irradiated flavor.

Evaluation of unseasoned ground pork has shown that trained tasters familiar with irradiated flavor could not distinguish between irradiated and non-irradiated samples. Of the 30 processing variables tested, the only effect lies in that of partial and complete cooking prior to irradiation. Such pretreatment significantly lowered the flavor score.

STUDIES ON THE CHEMISTRY OF CURED MEAT PIGMENT FADING by H. N. Draudt and F. E. Deatherage, Ohio State University.

The fading of the red color of cured meats in the light has become a serious problem to the meat industry.

The desirable pigment of unheated cured meat is nitric oxide myoglobin, but since many cured meat products are heated during their manufacture, purified heat denatured nitric oxide myohemochromogen was used in a study of the fading reaction. In general, the work was carried out using the purified heated pigment in simple chemical systems and using Warburg manometric equipment adapted to photochemical studies.

Nitric oxide was rapidly lost from the pigment in the presence of oxygen and light. This splitting off of nitric oxide proceeded at a low but measurable rate in the dark in the presence of oxygen. The nitric oxide lost from the pigment appeared as the nitrite and nitrate ions. Oxygen up-take was associated both with the oxidation of the nitric oxide and with the oxidation of the protein part of the pigment molecule.

In the simple systems used, denatured globin myohemochrome appeared as an intermediate after loss of the nitric oxide. In the presence of light and oxygen this myohemochrome underwent further oxidation of the protein with darkening. Extended oxidation of the intermediate resulted in loss of its ability to reform the nitric oxide derivative.

QUALITY CONTROL ON MEAT PRODUCTS by A. P. Bowman, Oscar Mayer & Co.

The relatively large number of variations present in the raw materials in the food field present a great challenge when these materials must be processed into standard products having a standard quality level. Among the tools of real value for this task are the laws of probability and the statistical evaluation of numerical values corresponding to quality aspects. The quality of finished meat products is completely dependent on the quality of raw material and the quality of the workmanship in adding value through manufacture. Quality can be defined as a collection of those attributes most satisfactory to the consumer. This quality level may be controlled by inspection of raw materials, processing procedures and finished product. These inspection procedures should be based on written standards or specifications.

Among the most important factors in a successful program are the abilities of the quality control personnel and the manner in which the organization is operated. The development of a company quality attitude is of utmost importance. This is done by educating the employes with an on-the-job training technique. This education is extended to the greatest possible number of employes by the quality control group when they investigate and solve production line problems. The quality control training program uses an approach that translates technical matter into language that promotes the quality attitude. It is vital that the supervisory group accepts the fact that the quality control program is not a police function but a quality attitude function which is there to help them produce quality goods.

COMPATIBILITY OF SODIUM ASCORBATE AND SODIUM NITRITE IN MEAT CURING MIXTURES by C. M. Hollenbeck and Rosemarie Monahan, Merck & Co.

The indophenol procedure for the determination of ascorbic acid and sodium ascorbate was made applicable to samples containing sodium nitrite. The A.O.A.C. method for the determination of nitrite was modified to eliminate the interference of ascorbic acid. Using these methods of analysis, the

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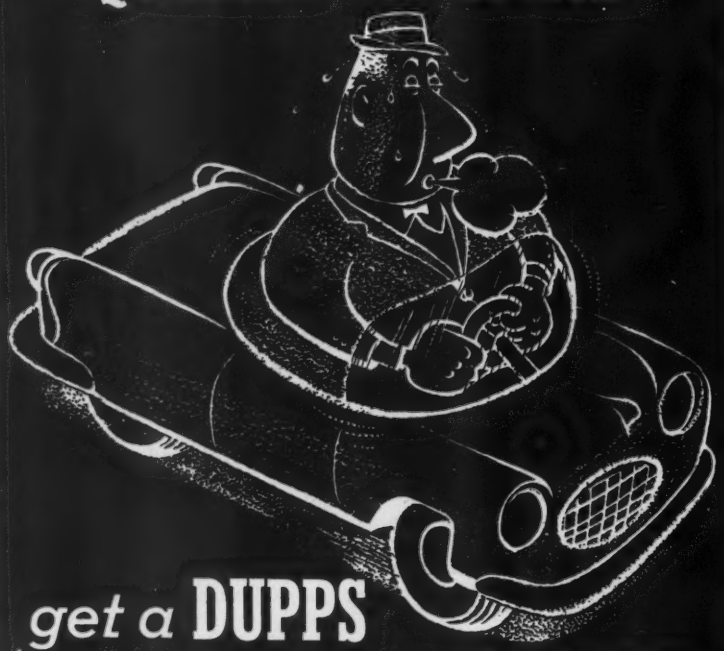

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Take a look at these advantages of the **new** Dupps "Space Saver Cooker" as they affect **you** in **your** plant.

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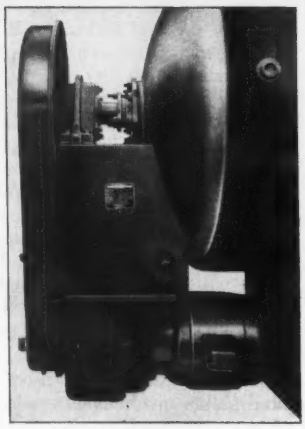

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MANUFACTURERS OF
RENDERING AND SLAUGHTERING EQUIPMENT

compatibility of sodium nitrite and ascorbate in dry and liquid curing mixtures was ascertained. The reaction rate between ascorbate and sodium nitrite was found to be influenced by not only the pH of the mixture but also the salt (NaCl) and the moisture content. The two substances were found to be quite compatible in wet curing mixtures in the pH range of 6 to 7.5, with high salt concentration, and at the usual refrigerated temperatures. Sodium ascorbate and sodium nitrite are quite compatible in dry curing mixtures even at pH below 6, providing the mixtures are kept dry.

STUDIES ON TENDERNESS OF BEEF (VARYING STORAGE TIMES AND CONDITIONS) by Pauline C. Paul and L. J. Bratzler, Michigan State College.

Eight pairs of top loin muscles from prime, good, and commercial grade beef animals were used to study the effects of various cold storage and freezing and thawing treatments on cooking time, cooking losses, and shear tenderness of steaks fried in deep fat.

As expected, increased length of cold storage increased the tenderness of the steaks. Any handling of the muscle, such as removal from the carcass before or during storage, or cutting of the muscle on the carcass, interfered with the tendering process and resulted in less tender steaks than those aged in the normal manner on the carcass.

Additional cold storage or freezing of the steaks after 3 days aging on the carcass increased the tenderness. Within the time studied (0,1 or 2 days additional storage) cold storage was nearly as effective as freezing and thawing in increasing the tenderness. Frozen steaks cooked without thawing were less tender than those thawed before cooking.

In most of the muscles, the anterior and posterior portions differed in tenderness, anterior being the more tender in the majority of cases. There was also considerable variation in individual steaks within each portion, suggesting the need for careful consideration in selecting samples for comparability when planning experiments. Normal (on carcass) cold storage of 7 to 9 days after slaughter tended to minimize these variations. Also, the variations were more pronounced in beef of lower grade.

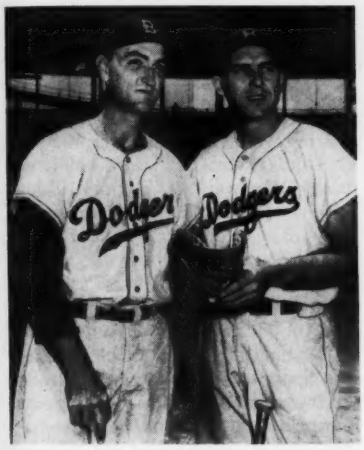
Significant differences in cooking time and losses were found among the various treatments. The high correlation between cooking time and losses indicated that one of the major factors affecting cooking loss was the time required to cook the steak. ■

The Meat Trail...

Former Wilson Man Heads For Pennant with Bums

Working for a meat packer may not seem like the ideal way to make the grade in big league baseball, but it certainly worked for FRANK KELLERT, rookie first baseman with the pennant-bound Brooklyn Dodgers.

Kellert formerly worked for Wilson & Co., Inc., in the Oklahoma City plant and represented the firm on the diamond as well before he decided to cast his lot as a professional baseball player. His family had strong baseball ties as his father, A. M. KELLERT, played on and later managed Wilson's Oklahoma City plant team. At the present time he is superintendent at Oklahoma City.



SHARING first base duties for Brooklyn Dodgers are Frank Kellert (left), formerly employed in Wilson & Co. Oklahoma City plant, and Gil Hodges, slugging star.

An older brother, A. E. KELLERT, also was a member of the same baseball team a few years back before his transfer to Wilson's Chicago plant where he is a division superintendent. Another older brother, PAUL KELLERT, once worked in and represented Wilson's Oklahoma City plant.

Frank Kellert has been playing minor league baseball for several years, capping his career last season with San Antonio of the Texas League where he belted 41 home runs, had a .316 average and knocked in 146 runs. That earned him a spring try-out with the Baltimore Orioles.

Just prior to the opening of the 1955 season, Baltimore traded Kellert to Brooklyn in return for pitcher ERV PALICA. Kellert has played a prominent role in Brooklyn's tremendous surge toward the National League pennant. He bats and throws righthanded, and he has been playing first base for the Bums against lefthanded pitching, bumping GIL HODGES into an outfield berth.

Dreher Packing Co. To Build $400,000 Plant

J. C. DREHER, president of Dreher Packing Co., Columbia, S. C. has announced that construction of a $400,000 processing plant to replace the one destroyed by fire earlier this year will begin at once. The one-story, 30,000-sq.-ft. plant will be located on a 7½-acre site on Shop Road with city water and sewage available.

Designed by Smith, Brubaker and Egan, Chicago engineers and architects, the building will include offices, slaughtering facilities, processing and storage space, refrigerating and smoking rooms and a warehouse. The plant, which will contain air conditioning equipment, will have masonry walls and a concrete slab roof. Floors will be paved brick set in concrete. Processing section walls will be of glazed tile to a height of six feet.

The firm makes Dixie brand sausage products and has a full line of fresh, smoked and luncheon meats. Dreher said he expects to have ten trucks to distribute products throughout all of South Carolina.

This is the fourth expansion for the company which was started 33 years ago by Dreher. About 100 workers will be employed when full production is reached early in 1956.

Hygrade Acquires Frozen Meats Plant

Acquisition of the Land O'Frost Company, Chicago, processors of prepared frozen meat products under the Land O'Frost and Wagon Wheel labels, has been announced by HUGO SLOTKIN, president of Hygrade Food Products Corporation, Detroit. The new company will operate as the Land O'Frost Division of Hygrade. ANTOON VAN EEKEREN will continue in charge of production, and MILTON A. RUSTEEN, in charge of sales.

Expansion of facilities at Land O'Frost is planned. The unit will serve as a pilot plant for Hygrade in the development of a broad line of frozen specialty and other consumer-packaged meat items.

JOBS

Resignation of T. R. L. SINCLAIR, executive vice president of Kingan Inc., Indianapolis, has been announced by HUGO SLOTKIN, president of Hygrade Food Products Corp., Detroit, the parent company. Sinclair, who was 19 years old when he came to America from Ireland in 1934, has been employed with the Kingan organization since that time at Indianapolis and Belfast, Ireland. He was appointed executive vice president of the firm in October, 1952. Sinclair said he would announce his business plans after his return from a long vacation, which includes a trip to Belfast with Mrs. Sinclair. He indicated he probably will stay in the industry.

Transfer of three Armour and Company employes at Sioux City, Ia., has been announced by L. O. HOFFMAN, general manager. WILLIAM L. PENNINGS has been transferred to Los Angeles and promoted to assistant superintendent. CLIFFORD CARD succeeds him as foreman of the pork cutting department. EUGENE DAVIS has been asigned to the Chicago general beef division staff. He is succeeded as merchandising manager by ROY G. PHILLIPS. CARL A. SOELBERG has been assigned to the Chicago property accounting office. STANLEY D. ESSIG succeeds him as assistant office manager.

TOM C. CARLETON, formerly of Waterloo, Ia., has become associated with BYRON HAYES, cattle order buyer, St. Joseph Central Public Livestock Market, So. St. Joseph, Mo. For the past seven years, he has served as cattle buyer for one of the large midwestern packers.

CARL R. PETERSON of Chicago has been named supervisor of federal meat grading service at Cleveland, O. Peterson, who has been with the U.S. meat grading service for 10 years, succeeds MELVIN KIRBY who has been transferred to Philadelphia, Pa. Peterson spent 22 years in the meat industry before entering U. S. service.

Appointment of R. W. FRESKE as assistant manager of the Swift & Company Plant Food division, Calumet City, Ill., has been announced by KIRK WAGENSELLER, manager.

Appointment of JOHN MOHAY to supervise the creation and maintenance of the National Independent Meat Packers Association's industrial relations library has been announced

by JOHN A. KILLICK, executive secretary. A graduate of Georgetown University School of Foreign service, with a B.Sc. degree, majoring in commerce, he is now enrolled at Georgetown University Law School. Killick also announced that a NIMPA staff member is available to provide practical help in solving individual industrial relations problems for members.

Resignation of DON K. SPALDING, effective October 31, 1955, as executive secretary of St. Joseph Live Stock Exchange to become associated with St. Joseph Stock Yards Co. has been announced. Spalding, who served as executive secretary for nine years, will continue his work in public relations in his new position.

S. R. Powell, president and sales manager of Loyal Packing Co. of Chicago has announced his resignation. Powell, who has been president of the firm for 29 years, plans to reenter the food field after a vacation.

Appointment of John D. Ferrell as superintendent of the Dallas, Tex., plant of Swift & Company has been announced by H. D. Ripley, plant manager. Hs succeeds A. B. Greene who is being transferred to Fort Worth.

Orville Rouse, a 20-year meat industry veteran, has been named general manager of Packers Food Co. of Wauwatosa, Wisc.

PLANTS

The 42-acre site of the Brighton (Mass.) abattoir will be converted into a new business and industrial center, JOHN T. FALLON, vice president of R. M. Bradley & Co., Inc., real estate firm, announced. He said the abattoir area, where 18 slaughtering and rendering firms have operated for years, has been sold by the Bradley company to ELLIOTT HENDERSON, Boston real estate appraiser, and associates. New England Rendering Co., largest of the firms now utilizing the abattoir buildings, plans to transfer its operations to plants of nearby affiliated companies.

An overheated smokehouse resulted in a fire at the Kingan Inc. distributing plant at Jacksonville, Fla. Firemen reported that most of the damage, estimated at $3,500, was confined to meat in the smokehouse.

Construction of a new $20,000 prison slaughterhouse at Jefferson City, Mo., has been announced by GOVERNOR P. M. DONNELLY. Convicts will furnish labor for the one-story plant which will have a concrete floor, brick, tile and galvanized steel walls and a steel roof.

CHOSEN TO PRESENT $6,400 check to Johns Hopkins Hospital from the Damon Runyon Memorial Fund for Cancer Research was Albert F. Goetze (left), president and founder of Albert F. Goetze, Inc., Baltimore. Photo shows presentation to Dr. George O. Gey (right), assistant professor of surgery and head of the tissue culture laboratory of Johns Hopkins University, and Dr. Emil Barisko. Dr. Barisko has developed a new technique for slicing normal and malignant cells and will study the comparative anatomy of these cells by use of a new electron microscope. Check presented by Goetze will underwrite cost of microscope and support the study for the coming year.

The Oscar Mayer & Co. plant at Prairie Du Chien, Wis., has been sold to Wisconsin Farmco Service Cooperative. The plant, idle for three years, will be used first for storage purposes and later on for seed and seed corn processing.

The 35-year old, federally inspected Joseph N. Rice Co. of Covington, Ky., under the management of THOMAS, JOE and PAUL RICE, has opened a branch plant at Wilson-Downing Pike, Lexington, Ky. Located in the former McKinney plant, the unit will be used to process and fabricate choice beef and ship carcass beef. Paul Rice has been named manager.

A feed mill, cattle pens and tallow warehouse were destroyed by a $25,000 to $50,000 fire at the H. Moffat Co. plant in San Francisco.

Petersen-Owens, Inc., has announced removal of its company to modern, government-inspected quarters at 601 W. 40 st., New York 18.

The F. W. Fearman Co., Ltd. of Hamilton, Ont., has announced plans to construct a packing plant at Nelson, Ont. To cost an estimated $1,000,000, the plant will be located on a 66-acre site.

TRAILMARKS

C. B. HEINEMANN, SR., former president of NIMPA, has been seriously ill at his home in Hollywood, Fla.

The fourth annual convention of the Pacific Coast Meat Jobbers Association, Inc., San Francisco, will be held October 20-23 in Las Vegas.

Guilford Meat Processors, Inc., Greensboro, N. C., has been granted a charter by the secretary of state. Authorized capital stock is $100,000. Incorporators are HOWARD W. COVINGTON, VICTOR M. NUSSBAAM, JR., and R. D. DOUGLAS, JR., all of Greensboro.

A can of Spam donated by Geo. A. Hormel & Co., Austin, and a letter to some future president of the firm were included in a new Congregational Church cornerstone laid in Austin recently. The minister, the Rev. C. GORDON BEALE, told local newsmen, "We want to include things which are typical of 1955 and a can of Spam certainly is." PARK DOUGHERTY, vice president of the Hormel flavor-sealed division, was asked to write the letter addressed to the president of Hormel at such time as the cornerstone again may be opened. The Spam can was coated with paraffin to safeguard against rusting and is expected to keep indefinitely.

Two veteran employes of the Armour and Company branch at Philadelphia, Pa., have retired. They are HARVEY HOOPES, who has been with Armour for 31 years, and ALBERT VIERLING, who has 41 years service.

A 44-year veteran of Swift & Company in Kansas City, Kans., Roy L. Owen, retired on August 1. Owen, who started working in the bookkeeping department in 1910 has been head of the industrial relations department for the past 15 years.

CHARLES W. CHAMBERLAIN has resigned as Boston district manager for Armour and Company, Chicago, to assume the presidency of the Watertown Savings Bank. He was with Armour for 22 years.

A new frozen meat product, a breaded veal cutlet dipped in buttermilk, now is in production at Alaska Meat Co., Los Angeles. Packed under the "Alaskan" brand, the product weighs 3 to 4 oz. Initial distribution is underway in the Southern California region, O. W. CHRISTOFFERSEN, Alaska Meat president, announced. The company's entire production is concentrated on frozen breaded veal cutlets.

Karl Seiler & Sons, Inc., Philadel-

phia, has launched an extensive outdoor advertising campaign in the Philadelphia-Camden (N. J.) market area to promote the company's "Nudees" frankfurters.

Napier Graves Sausage Co. is a new concern in Camden, Tenn. The firm employs seven persons.

JOHN KEEFE, salesman and 46-year employe at Louisville Provision Co. of Louisville, Ky., retired on August 6. He was presented with a gold watch.

Wright City Meat Packing Plant, Wright City, Mo., has been purchased by GEORGE BLEILE, LOUIS CHRISTMAN and their wives. Former owners were HENRY KLATT, MRS. KLATT, ELMER OCKEL and MRS. OCKEL.

VINCENTE RODRIQUEZ and OSCAR NELSON, 30-year employes of Swift & Company at Sioux City, Ia., have retired.

DEATHS

RICHARD S. BRIDGFORD, vice president of Bridgford Packing Co., Anaheim, Cal., and son of HUGH H. BRIDGFORD, was instantly killed last week in a traffic accident.

Ralph H. Majors, 62, former manager of the beef, veal and lamb department of Swift & Company in Cleveland, died of a heart attack recently. He had been living in Delray Beach, Fla., since his retirement in 1952.

DEMPSEY A. WRIGHT, 77, former president of the Oklahoma City Livestock Exchange, died recently.

WILLIAM P. HUNT, 49, credit manager at Armour and Company, St. Joseph, Mo., died August 2.

Butcher Finds Favor Among Michigan Shoppers

Shoppers in Flint and Grand Rapids, Mich., like butcher service somewhat better than buying meats from a self-service case. This finding is based on a survey conducted among 4,000 households by Harold M. Riley, assistant professor of Agricultural Economics, Michigan State University.

Preference for butcher service rose from 53 per cent in 1951 to 61 per cent in 1955 in the Flint area, while Grand Rapids households showed a preference of 68 per cent for butcher service in 1955 which was about the same as 1951.

The survey indicated that although many families prefer butcher service, 75 per cent of their meat is bought in self-service stores because of the ease and economy of super market shopping. Fifty per cent said they would like to see stores go back to complete butcher service in spite of higher prices and waiting in line. Some said they would like to see both types of service in the stores.

Points in favor of prepackaged meats were 1) faster shopping, 2) listing of weight and price, 3) size selection, 4) visibility, and 5) larger selection. Criticisms were 1) didn't know how long meat had been prepackaged, and 2) excess bone and fat hidden.

SIPMHE Offers Packaging, Materials Handling Courses

The Society of Industrial Packaging and Materials Handling Engineers announces that its 1955 Packaging and Materials Handling Short Course Program will be conducted at New York University, 6 Washington Square, New York 3, N. Y., September 19-21.

The program is divided into four sections: 1) Engineering Principles Review—a refresher course in basic engineering principles; 2) Applied Packaging Principles and Applied Materials Handling Principles—these two sections are designed to show, through example, the "how-to" approach; 3) Management Day; Management Aspects of Packaging and Materials Handling—for executives who are interested in development and training of engineers as executives, etc., and, 4) Applied Principles; The Package as a Selling Tool—a special project developed to show relationship between physical and aesthetic aspects of packaging.

The advance program and registration information are available from the Society of Industrial Packaging and Materials Handling Engineers, 111 W. Jackson blvd., Chicago 4, Ill.

Labor Law Developments In the State Capitals

New developments in the field of state legislation and regulation affecting labor-management relations, as reported from state capitals throughout the country, include the following:

ARKANSAS: An opinion handed down by the Arkansas Supreme Court held that picketing which interferes with activity not directly involved in a labor dispute is illegal.

CALIFORNIA: Bills enacted by the California legislature included a measure revising the state jurisdictional strike law. The main provision of the new enactment declares that if an employer has formed a company union within a year of the commencement of a strike, such action shall prevent him from obtaining injunctive relief against a bona fide labor union.

KANSAS: A series of hearings to develop rules and regulations for administering the new Kansas labor relations law is being conducted throughout the state by State Labor Commissioner R. L. Warkentin.

The new law prohibits the closed shop but allows union shop agreements. Other provisions prohibit jurisdictional strikes and secondary boycotts; require secret ballot votes in collective bargaining or strike decisions and set up codes of fair labor practices for employers and employes.

MASSACHUSETTS: A bill calling for a study of union health and welfare funds was passed by the Massachusetts House of Representatives after having been approved earlier by the State Senate.

WINNER OF the state 4-H Club meats judging contest sponsored by Bryan Brothers Packing Co., West Point, Miss., during the 4-H Club Congress at Mississippi State College was this Chickasaw County team. Members (l. to r.) are: Fred Stevens, high scoring individual in the contest; Bobby Westbrook, Zack Hurt, Joe C. Hill, and Assistant County Agent W. C. Chisholm of Houston, team coach. Twenty-two county teams participated in the contest. As an award, the Chickasaw team will have expenses paid to the International Livestock Exposition in Chicago in November.

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Central Division: 135 So. La Salle Street, Chicago 3
Pacific Division: Russ Bldg., San Francisco 4

Flashes on suppliers

TEE-PAK, INC.: DONALD FOCHT has been advanced to district sales manager in the Arkansas, Louisiana, Oklahoma, Texas and New Mexico district, it was announced by L. B.

D. FOCHT

V. R. AIKEN

TAUBER, sales manager. V. R. "BILL" AIKEN was named a field sales representative in the same district. Before joining Tee-Pak two years ago Focht was with the Pliofilm Division of the Goodyear Tire and Rubber Co. He will make his headquarters in Dallas. Aiken will work out of Fort Worth.

SOUTHERN CALIFORNIA CASING CO.; This is a new firm operated by ROLAND E. JOHNSON and EDWARD J. LEIST and doing business at 2602 E. 25th st., Los Angeles 58, Calif., in the building formerly owned by the Los Angeles Casing Co. The concern will carry a complete line of natural sausage casings as well as sewn hog bungs. The telephone number is LUdlow 5-2138.

CROWN ZELLERBACH CORP., WESTERN WAXED PAPER DIVISION: R. A. "DICK" EHLERS has been named district sales manager of Carton Wrap sales for the New York and Chicago offices and will make his headquarters at 2900 Chanin bldg., 122 E. 42nd st., New York City. GORDON M. BRUCE and JETT THOMAS, sales representatives, have been transferred from San Leandro, Calif., to the New York and Chicago offices, respectively, to handle Carton Wrap sales.

AC'CENT INTERNATIONAL: This is the new name of the Amino Products Division of International Minerals & Chemical Corp., according to J. R. T. BISHOP, division vice president. Ac'cent, the food enhancer composed of monosodium glutamate crystals, is made in San Jose, Calif.

THE V. D. ANDERSON CO.: PAUL J. NOWACKI has been named North Central representative for the Expeller and Solvent Extraction division. He started with Anderson several years ago as a research engineer and later became a sales engineer. W. E. "BILL" TENCH, who formerly covered the North Central territory, is now manager of the rendering division of the Green Bay Soap Co.

GOLDEN DIPT DIVISION, MELETIO CO.: Offices of this St. Louis concern will be moved to larger quarters at 138 Merchants Exchange Building, 111 N. Memorial dr., on August 15, according to JACK MELETIO, president.

AMERICAN INTERNATIONAL PHARMACEUTICALS, INC.: This Chicago house has added a line of whole and ground spices to its products and has appointed GEORGE MILLER, formerly with the Wm. J. Stange Co., director of the spice division.

THE DIVERSEY CORPORATION: J. O. SLAYBAUGH, with the Diversey sales force since 1941, has been named division manager of the Cleveland division, it was announced by W. E. NOYES, vice president in charge of sales.

HOERNER BOXES, INC.: Two new corrugated box manufacturing plants have been opened by Hoerner in Minneapolis and Keokuk, Ia. Both 1-story structures, the Minneapolis unit has 130,000 sq. ft. of floor space and the Keokuk plant, 135,000 sq. ft. The firm now operates nine box making plants in six states with sales offices in New York, Chicago and Urbana, Ohio.

HENRY VOGT MACHINE CO.: A program celebrating this Louisville, Ky., firm's 75th anniversary included presentation of service award pins to employes with more than 15 years of service. HON. ANDREW W. BROADDUS, mayor of Louisville, and JOHN R. CARPENTER, president of the Chamber of Commerce took part. The company distributed a brochure depicting its growth over the past 75 years.

INTERNATIONAL HARVESTER CO.: JOHN W. BRANTA has been named supervisor of motor truck advertising and WILLIAM A. ADLER has been appointed sales promotion supervisor.

GAYLORD CONTAINER CORP.: Plans for a possible merger with Crown Zellerbach Corp., have been announced jointly by J. D. ZELLERBACH, president of Crown Zellerbach Corp. in San Francisco, and EDWIN J. SPIEGEL, president of Gaylord Container Corp. in New York. Zellerbach and Spiegel said agreement had been reached in principle on a stock exchange arrangement plan.

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With today's competition it has become necessary to pay careful attention to quality control. It is important to consumer acceptance that you find a way to control fat content.

Here's a way to improve your quality by closer fat control. Now you can accurately test for fat content in a matter of a few minutes . . . no more waiting for hours until fat content is known. This new, fast, simple-to-operate, Electronic Fat Tester can save you time and money. With the Steinlite non-technical personnel can be assigned to test the fat content of your meat, sausage and food products . . . and at any point you wish, right in the production line in fifteen minutes time. The Steinlite Electronic Fat Tester has been fully tested and proved . . . it is being used successfully by many leading meat and food processors.

Send today for free booklet telling all about the Steinlite Electronic Fat Tester. Ask about our 30 day trial plan. Our engineers and chemists will welcome the opportunity to help you with your fat problem.

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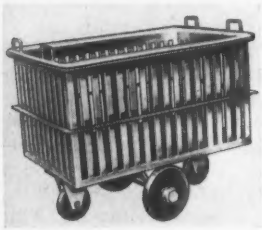
NEW EQUIPMENT and Supplies

Further information on equipment and supplies may be obtained by writing the manufacturer direct or writing The Provisioner, using key numbers and coupon below.

STAINLESS STEEL SLAT TRUCK (NE 223) – This new truck, used to haul primal cuts and a wide variety of products in a meat plant, is constructed sturdily of 12-gauge stainless



steel. It is reinforced with a 3/16 x 1½-in. stainless bar which is welded all around the body. The top rim is rolled over and welded close, leaving no crevice where dirt might accumulate. The Neoprene load wheels are 12 x 2½ in., have roller bearings, Neoprene grease seals and Zerk grease fittings. Inside dimensions of the truck are 48 x 30 x 25¼ in. deep. Overall dimensions are 51½ x 33½ x 42 in. high. The truck has a 1-in. drain hole in each corner and weighs 270 lbs. It is offered by Standard Casing Co., Inc.

• • •

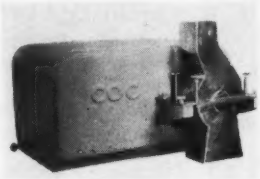
NEW TRUCK LINE (NE 224)–The motor truck division of International Harvester Co. has introduced three new cab-over-engine models designed for better load distribution and easier maneuverability. They have gross vehicle weight ratings of 17,000, 19,000 and 21,000 lbs. and are available in 99-, 111-, 123-, 135- and 153-in. wheelbases. Called the CO-180 series, the trucks are powered by the 137-hp. Black Diamond 282 engine. Transmission is 5-speed and brakes are hydraulic. The series is available with low-frame chassis, making it especially adaptable for food delivery. Water and oil can be serviced easily through a hinged opening in the top of the engine tunnel. The cab is counterbalanced to lift by hand and tilts to a 40-deg. angle while the engine is serviced.

• • •

FILLING MACHINE (NE 213) – This semi-automatic machine deposits a given amount of various types of food products into containers and cups. By change of spout, pouches can be filled with luncheon meats, sand-

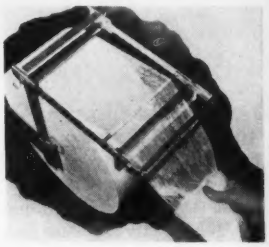
wich fillings, etc. The single piston unit, made of acid-resisting contact parts, takes up little area and can be dismantled for cleaning in less than five minutes. The machine is being used by a West Coast catering service to fill ravioli gravy at the rate of 20 per minute. It is said to do the work of three employes in making tortillas. The maker is F. L. Burt Co.

COMMINUTING MACHINE (NE 210)–A newly developed comminutor features the ability to reduce both wet and dry products and to continuously spray-blend the reduced particles



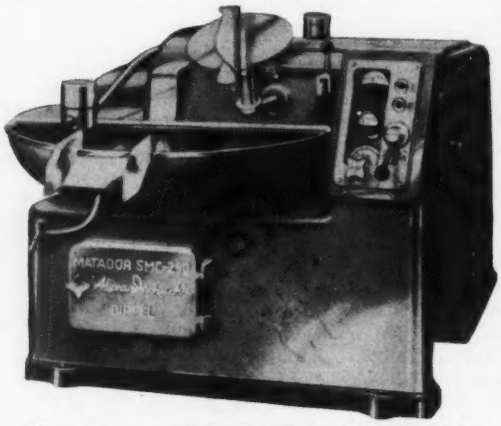
to an accurate ingredient ratio. The unit can be equipped with heating devices that will heat the product as it is comminuted. It has snap apart construction that permits easy cleaning of all parts. The machine can be used in the production of baby foods, meat pastes, preparation of beef fats for low temperature rendering and breakdown of waste system effluent. The Cog Corporation is the manufacturer.

DISPOSABLE WIPING CLOTH (NE 211) – The problem of laundering and keeping track of rags for wiping and cleanup purposes is eliminated with this absorbent, disposable fabric made by Cleveland Cotton Products Co. The material is furnished in rolls to fit an accompanying dis-



penser and may be pulled out to the desired length, then torn easily along the machine's cutting edge. Various styles of the fabric are available, thus each user can procure the type which is most suitable for his needs.

NEW TWO-SPEED CUTTER (NE 221) – C. E. Dippel & Co., Inc., is offering this compact cutter which, it is said, will handle large or small chunks of frozen, chilled or soft beef, pork, fats, etc., with



minimum temperature rise. The unit has complete instrumentation and the electrical controls are designed for efficiency and safety. An automatic hydraulic lift raises and lowers the lid. Speeds of the knife shaft run at 2,400 and 1,200 rpm. The cutter is said to emulsify meats without smearing and to produce a better binding product.

Use this coupon in writing for further information on New Equipment. Address The National Provisioner 15 W. Huron st., Chicago 10, Ill., giving key numbers only (8-13-55).

Key Numbers .....

Name .....

Company .....

Street .....

AMIF Gets $6,156 Grant For Nutritional Research

A grant of $6,156 in support of research designed to determine the nutritional role of the vitamin, folic acid, has been received by the American Meat Institute Foundation at the University of Chicago from the division of research grants of the National Institutes of Health, Dr. H. R. Kraybill, Foundation vice president and director of research, announced.

This grant supports, for the second year, the work of C. R. Heisler and A. J. Siedler, U. of C. graduate students who are conducting Ph.D. thesis studies under the supervision of Dr. B. S. Schweigert, assistant director of research at the Foundation.

The vitamin, folic acid, is of great importance in animal and human nutrition, the AMIF pointed out. This vitamin is closely related to vitamin B_{12} in its function in the body, in that both vitamins are involved in the metabolism of several amino acids derived from protein as well as in nucleic acid metabolism.

The studies by Heisler and Siedler are directed specifically toward determining how body cells convert folic acid to physiologically active forms of the vitamin and toward development of techniques for quantitatively measuring the different forms. It is information of this type that provides the basis on which nutritionists, physicians, and dieticians determine body nutritional needs and the extent to which such needs are supplied by various foods, the AMIF said,

Oppenheimer Opens Modern Casing Plant in London

From a bomb-damaged building that was little more than a heap of rubble only 18 months ago, Oppenheimer Casing Co. (U.K.) Ltd., has built one of the most modern sausage casing selecting factories in the world. The factory was opened recently in Kings Cross Road, London, and is situated less than a mile from the Smithfield central meat markets.

The selection rooms are capable of grading and selecting more than 50,000,000 yards of North American hog casings per year. More sausage than ever before is now being consumed in the United Kingdom, and the British housewife insists on uniform size and quality. With this in mind Oppenheimer is intensifying care in selection of casings.

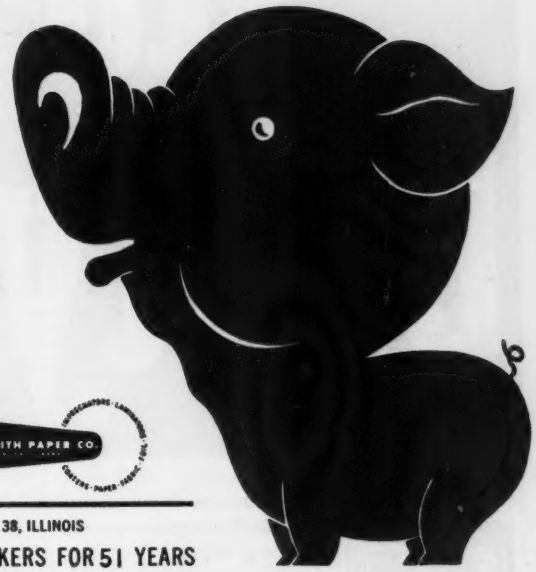
The new factory has been designed for maximum efficiency and contains the latest in staff comforts, including a modern canteen and kitchen.

I never get a bum wrap because my packer specifies

HPS

Oiled Sta-Tuf

One of a number of HPS Meat Wraps that MEET MEAT'S MUSTS for uniformly good quality



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CHAS. HOLLENBACH INC.

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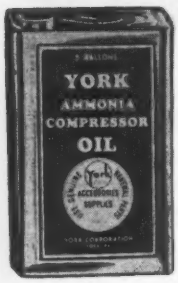

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The trend in recent years has been to steadily higher operating speeds *and* temperatures. Refrigeration engineers expect this trend to continue.

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ALL MEAT . . . output, exports, imports, stocks

Meat Output Up; 7% Over Year Ago

Livestock producers moved a larger volume of meat animals to market last week and a 4 per cent increase in meat output resulted. Volume for the week rose to 351,000,000 lbs., after two straight weeks of declines, from 339,000,000 lbs. produced the week before to stand 7 per cent above the 328,000,000 lbs. in the same period last year. Slaughter of all animals was up, with that of cattle 4 per cent above the week before and 3 per cent larger than a year ago. Hog slaughter rose 5 and 15 per cent over the previous week and a year ago, respectively. Cattle averaged heavier and hogs lighter than last year, the former situation adding to comparative beef output and the latter, working the other way in the case of pork. Estimated slaughter and meat production by classes appear below as follows:

Week ended	BEEF Number M's	BEEF Production Mil. lbs.	PORK (Excl. lard) Number M's	PORK (Excl. lard) Production Mil. lbs.
Aug. 6, 1955	382	198.6	892	121.9
July 30, 1955	366	190.3	847	120.2
Aug. 7, 1954	370	187.0	779	110.4

Week ended	VEAL Number M's	VEAL Production Mil. lbs.	LAMB AND MUTTON Number M's	LAMB AND MUTTON Production Mil. lbs.	TOTAL MEAT PROD. Mil. lbs.
Aug. 6, 1955	140	19.6	254	10.9	351
July 30, 1955	128	17.7	241	10.4	339
Aug. 7, 1954	140	19.5	262	11.5	328

1950-55 HIGH WEEK'S KILL: Cattle, 416,624; Hogs, 1,859,215; Calves, 182,240; Sheep and Lambs, 369,561.

1950-55 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHTS AND YIELDS (LBS.)

	CATTLE Live	CATTLE Dressed	HOGS Live	HOGS Dressed
Aug. 6, 1955	945	520	242	137
July 30, 1955	945	520	252	142
Aug. 7, 1954	929	505	250	142

	CALVES Live	CALVES Dressed	SHEEP AND LAMBS Live	SHEEP AND LAMBS Dressed	LARD PROD. Per cwt.	LARD PROD. Mil. lbs.
Aug. 6, 1955	255	140	90	43	14.5	31.2
July 30, 1955	250	138	90	43	14.7	31.3
Aug. 7, 1954	257	139	91	44	14.4	28.0

June Meat Output Trifle Above May; 5% Over 1954

Red meat production in commercial slaughter plants in the United States totaled 2,011,000,000 lbs. in June, according to the Crop Reporting Board. This was 2 per cent above the 1,965,000,000 lbs. produced in May and 5 per cent above the 1,912,000,000 lbs. produced in June, 1954. Estimated meat production includes slaughter in federally inspected plants and other wholesale and retail plants, but excludes farm slaughter.

Meat production during the first six months of this year totaled 12,156,000,000 lbs., 7 per cent more than the 11,339,000,000 lbs. produced during the corresponding period a year ago. Comparing the six-month period of January-June this year with the corresponding period last year, beef production was up 3 per cent; pork, 15 per cent; mutton and lamb, up 7 per cent; veal was down 1 per cent. Lard production was up 22 per cent.

Production of beef in June totaled 1,145,000,000 lbs. compared with 1,075,000,000 lbs. in May and 1,066,000,000 lbs. in June, 1954. June cattle slaughter was estimated at 2,240,000 head compared with 2,103,900 in May and 2,112,000 in June, 1954.

Veal production in June totaled 130,000,000 lbs., 10 per cent above the 118,000,000 lbs. in May, but 6 per cent less than the 138,000,000 lbs. in June, 1954. Calf slaughter was estimated at 1,008,700 head against 961,000 in May and 1,053,700 in June, last year.

Hog slaughter in June was estimated at 4,659,500 head. This was 9 per cent smaller than the 5,105,800 slaughtered in May, but 9 per cent more than the 4,272,300 head slaughtered in June a year ago. Pork production totaled 674,000,000 lbs., 5 per cent less than the 708,000,000 lbs. in May, but was 4 per cent more than a year earlier. Lard production totaled 168,000,000 lbs., 7 per cent less than in May, but 7 per cent more than June, 1954.

June mutton and lamb output totaled 62,000,000 lbs., 3 per cent smaller than a month earlier, but 5 per cent more than a year earlier.

More Beef, Less Lamb from C-B, Feeder Count Indicates

The Corn Belt states, which produce about 40 per cent of the nation's beef, appear likely to maintain that record or perhaps do some better this year, receipts of stocker and feeder cattle into the area in June this year indicated. The situation in the case of sheep and lambs was not as favorable.

The nine Corn Belt states received a total of 148,805 head of stocker and feeder cattle in June for about a 14 per cent increase over the 130,281 received in the same period last year. The six-month total was 17 per cent larger at 1,334,310 than 1,138,183 last year.

June receipts of sheep and lambs numbered 7 per cent larger at 96,420 than the 90,013, last year, while the six-month run of 847,069 head was about 19 per cent smaller than the 999,558 received last year.

Although June and six-month federally-inspected slaughter of both classes of meat animals were larger than for the same periods a year ago, the 19 per cent January-June drop in sheep and lambs would indicate about 6,557,027 (carcass weight) fewer pounds of lamb and mutton than last year.

JUNE KILL BY REGIONS

United States federally inspected slaughter by regions in June, 1955, with comparisons:

(Thousand head)

	Cattle	Calves	Hogs	Sheep & Lambs
N. Atl. States	130	101	406	220
S. Atl. States	54	46	148	...
N. C. States—East	320	181	904	114
N. C. States—N.W.	437	82	1,404	277
N. C. States—S.W.	160	38	318	104
S. Cent. States	230	112	264	182
Mountain States	98	7	78	78
Pacific States	211	44	192	230
June totals	1,641	610	3,713	1,205
June, 1954 totals	1,570	622	3,453	1,200

Meats at Long-Time Low

Meats, registering a fractional decline in the week ended August 2, settled to 81.4, their lowest wholesale index in some time, according to the Bureau of Labor Statistics. Average primary market prices, declining to 109.8, were also at their lowest in some time. These indexes are calculated on the basis of the 1947-49 average of 100 per cent. Live hogs declined 8.4 and steers, 2.2 per cent; hides advanced 2.3 and fats and oils, 0.6 per cent.

● **For results of hog cut-out test, please turn to page 65.**

PROCESSED MEATS . . . SUPPLIES

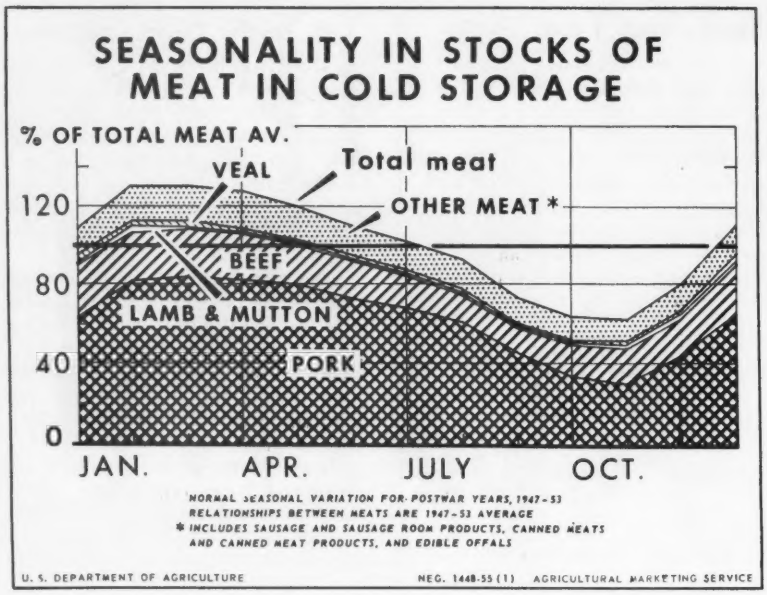

CHART SHOWS THE periodic changes in the annual cycle of meat stocks held in cold storage. Highest volume is reached about the close of January and maintained for a month or two as meat is stored for summer sale. Pork makes up the largest portion, reaching about 6 per cent of the total pork supply about March 1. Most of the beef supply is cow beef, held in cold storage to be sold as sausage and other processed products during the summer. Peak volume is held near February 1, approximating 2 per cent of the year's production. The highest rate of total disappearance is reached in October.

Farm Output of Beef, Pork Take 2nd, 3rd Least Work

Hogs and beef cattle are among the three least labor-intensive livestock enterprises, requiring the least amount of work to produce a given amount of product, a study conducted by the Agricultural Research Service, indicated. Milk cows on the other hand, require the most effort.

The amount of labor used per $100 of production of beef cattle (including beef produced as a by-product of the dairy enterprise) was 15.8 man-hours and pork, 15.9 hours. Broilers required the least, 11.9 hours and milk the most, 51.7 hours.

Foreign Packers Resume Operations in Uruguay

Recent action by the Uruguayan government has made it possible for the three foreign packers to start killing cattle this summer and to resume exports of frozen and canned corn beef after almost a year of near shutdown, according to FAS. Planned exports, mostly frozen manufactured beef and canned corned beef, will total about 34,000,000 lbs. during the second half of 1955.

One recent decree raises the exchange rate from 2.20 to 2.35 pesos to the dollar for canned meat and meat extract exported after July 1, 1955. Another decree provides for export killing quotas among the four leading packers, the three foreign and the government-sponsored Frigorifico Nacional which is not operating under quotas. The decree provides guaranteed prices to exporters.

Resumption of packing operation was too late this year to take advantage of the fall and early winter season marketings when cattle are in best condition. Most cattle marketed now are thin. There is considerable question, because of domestic requirements, whether the 34,000,000-lb. export "target" will be shipped.

Uruguay's meat shipments during the current calender year will be the lowest in at least a decade and may be the lowest on record. Exports during the first five months of this year totaled only 7,000,000 lbs. of frozen beef and 3,700,000 lbs. of canned beef.

DOMESTIC SAUSAGE

(l.c.l. prices)

Pork sausage, hog cas..	38½
Pork sausage, bulk	33½@35½
Pork sausage, sheep cas., 1-lb. pkge.	49 @52½
Pork sausage, sheep cas., 5/6-lb. pkge.	47 @49
Frankfurters, sheep cas..	50½@53
Frankfurters, skinless ..	40 @41
Bologna (ring)	39 @43
Bologna, artificial cas..	34½@36
Smoked liver, hog bungs.	41 @42½
New Eng. lunch., spec..	57 @60
Polish sausage, smoked..	60
Tongue and blood	42½
Pickle & Pimiento loaf.	40½
Olive loaf	43½
Pepper loaf	52½

SEEDS AND HERBS

(l.c.l. prices)

	Whole	Ground for Sausage
Caraway seed ...	25	30
Cominos seed ...	22	27
Mustard seed, fancy	23	..
Yellow American.	18	..
Oregano	34	..
Coriander, Morocco, Natural, No. 1.	22	26
Marjoram, French	46	52
Sage, Dalmatian, No. 1	56	64

DRY SAUSAGE

(l.c.l. prices)

Cervelat, ch. hog bungs.....	85@88
Thuringer	45@48
Farmer	68@70
Holsteiner	70@72
B. C. Salami	76@80
Genoa style salami, ch.	90@93

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	1.03	1.12
Resifted	1.10	1.18
Chili Powder	..	47
Chili Pepper	..	41
Cloves, Zanzibar ...	59	65
Ginger, Jam., unbl. .	56	60
Mace, fancy, Banda..	1.90	2.10
West Indies	..	1.90
East Indies	..	1.95
Mustard flour, fancy.	..	37
No. 1	..	33
West India Nutmeg.	..	60
Paprika, Spanish ...	..	51
Pepper, Cayenne ...	..	54
Red, No. 1	..	53
Pepper:		
White	69	75
Black	56	65

SAUSAGE CASINGS

(l.c.l. prices quoted to manufacturers of sausage)

Beef casings:	
Domestic rounds, 1⅝ to 1½ inch	60@ 75
Domestic rounds, over 1½ inch, 140 pack..	75@ 90
Export rounds, wide, over 1½ inch.....	1.25@1.50
Export rounds, medium, 1⅜@1½ inch	85@1.15
Export rounds, narrow, 1¼ inch, under	1.00@1.25
No. 1 weas., 24 in. up.	13@ 16
No. 1 weas., 22 in. up.	9@ 13
No. 2 weasands	8@ 10
Middes, sew, 1⅞@2¼ inch	1.00@1.35
Middles, select, wide, 2@2½ inch	1.45@1.75
Middles, extra select, 2¼ @2½ inch	1.85@2.35
Beef bungs, exp. No. 1.	25@ 34
Beef bungs, domestic..	24@ 28
Dried or salt, bladders, piece:	
8-10 in. wide, flat...	9@ 13
10-12 in. wide, flat...	9@ 13
12-15 in. wide, flat...	14@ 20
Pork casings:	
Extra narrow, 20 mm. & dn.	4.00@4.35
Narrow, mediums, 29@32 mm.	3.70@4.00
32@35 mm.	2.30@2.60
Spec., med., 35@38 mm.	1.50@1.70
Export bungs, 34 in. cut	45@ 55
Lge. pr. bungs, 34 in...	32@ 36
Med. prime bungs, 34 in. cut	22@ 29
Small prime bungs ...	14@ 23
Hog middles, 1 per set, cap. off	55@ 70
Sheep Casings (per hank):	
26/28 mm.	5.00@5.75
24/26 mm.	5.40@5.55
22/24 mm.	4.75@4.95
20/22 mm.	3.60@3.75
18/20 mm.	2.50@2.65
16/18 mm.	1.75@2.00

CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo..	$10.31
Pure rfd., gran. nitrate of soda	5.65
Pure rfd., powdered nitrate of soda	8.65
Salt, in min. car. of 45,000 lbs. only, paper sacked, f.o.b. Chgo.; Gran. (ton)	27.00
Rock, per ton, in 100-lb. bags, f.o.b. whse., Chgo..	26.00
Sugar—	
Raw, 96 basis, f.o.b. N.Y..	6.05
Refined standard cane gran., basis (Chgo.)	8.30
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.10
Dextrose, per cwt.	
Cerelose, Reg. No. 53	7.40
Ex- W'h'se., Chicago	7.50

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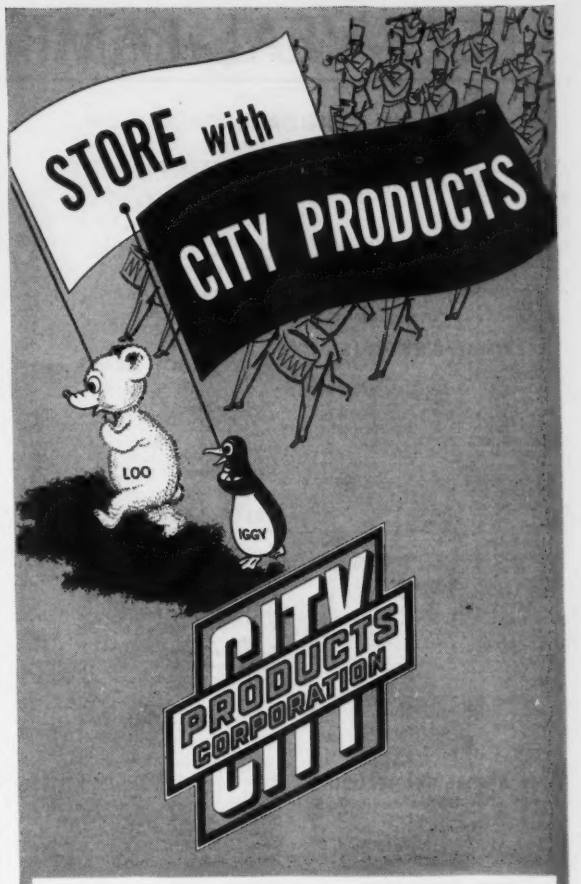

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SPRINGFIELD ICE & REFRIGERATING CO. (Two Warehouses)

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Aug. 9, 1955

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Prime, 600/800	38½
Choice, 600/800	38
Choice, 700/800	37
Good, 500/700	34½
Commercial cows	24
Bulls	25½
Canner & cutter cows	22 @21¾

PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	52
Foreqtrs., 5/800	27
Rounds, all wts.	43½@44
Trd. loins, 50/70 (lcl)	81 @84
Sq. chucks, 70/90	28
Arm chucks, 80/110	25½
Briskets (lcl)	27
Ribs, 25/35 (lcl)	51 @53
Navels, No. 1	9 @ 9½
Flanks, rough No. 1	12½
Choice:	
Hindqtrs., 5/800	48 @49¼
Foreqtrs., 5/800	25½
Rounds, all wts.	43 @44
Trd. loins, 50/60 (lcl)	77 @78
Sq. chucks, 70/90	28
Arm chucks, 80/110	26½
Briskets	27
Ribs, 25/35 (lcl)	44 @45½
Navels, No. 1	9 @ 9½
Flanks, rough No. 1	12½
Good:	
Rounds	40 @42
Sq. cut chucks	25 @26
Briskets	25 @26
Ribs	41 @42
Loins	70 @71

COW & BULL TENDERLOINS

Cows, 3/dn. (frozen)	63@ 65
Cows, 3/4 (frozen)	78@ 82
Cows, 3/5 (frozen)	88@ 92
Cows, 5/up (frozen)	98@1.05
Bulls, 5/up (frozen)	98@1.05

BEEF HAM SETS

Knuckles, 7½ up	42
Insides, 12/up	42
Outsides, 8/up	37

CARCASS MUTTON

(l.c.l. prices)

Choice, 70/down	14@15
Good, 70/down	13@14

BEEF PRODUCTS

Tongues, No. 1, 100's	25 @27
Hearts, reg., 100's	11
Livers, sel., 30/50's	25
Livers, reg., 30/50's	14
Lips, scalded, 100's	7½
Lips, unscalded, 100's	7
Tripe, scalded, 100's	6½
Tripe, cooked, 100's	6½
Lungs, 100's	6½
Melts, 100's	6½
Udders, 100's	4½

FANCY MEATS

(l.c.l. prices)

Beef tongues, corned	35
Veal breads, under 12 oz.	68
12 oz. up	1.12
Calf tongue, 1 lb./down	19
Ox tails, under ¾ lb.	11½
Oxtails, over ¾ lb.	13

BEEF SAUS. MATERIALS FRESH

C. C. cow meat, bbls.	32½
Bull meat, bon'ls, bbls.	35½@36
Beef trim., 75/80, bbls.	22½
Beef trim., 85/90, bbls.	28 @28½
Bon'ls chucks, bbls.	32 @32½
Beef cheek meat, trmd., bbls.	24
Beef head meat, bbls.	18¼
Shank meat, bbls.	34 @34½
Veal trim., bon'ls, bbls.	30 @31

VEAL—SKIN OFF

(Carcass)

(l.c.l. prices)

Prime, 80/110	$39.00@40.00
Prime, 110/150	38.00@39.00
Choice, 50/ 80	33.00@35.00
Choice, 80/110	35.00@37.00
Choice, 110/150	35.00@37.00
Good, 50/ 80	32.00@33.00
Good, 80/110	32.00@34.00
Good, 110/150	32.00@34.00
Commercial, all wts.	29.00@32.00

CARCASS LAMB

(l.c.l. prices)

Prime, 40/50	43 @44
Prime, 50/60	None qtd.
Choice, 40/50	43 @44
Choice, 50/60	None qtd.
Good, all wts.	37 @40

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Aug. 9	San Francisco Aug. 9	No. Portland Aug. 9
FRESH BEEF (Carcass):			
STEERS:			
Choice:			
500-600 lbs.	$38.00@40.00	$40.00@41.00	$39.00@41.50
600-700 lbs.	37.50@38.50	38.00@40.00	38.50@41.00
Good.			
500-600 lbs.	34.00@37.00	36.00@38.00	37.00@40.00
600-700 lbs.	33.00@36.00	35.00@37.00	36.00@39.00
Commercial:			
350-500 lbs.	32.00@35.00	33.00@35.00	30.00@36.00
COW:			
Commercial, all wts.	23.00@26.00	25.00@30.00	24.00@29.00
Utility, all wts.	22.00@25.00	22.00@25.00	22.00@26.00
Canner-cutter	None quoted	18.00@22.00	21.00@23.00
FRESH CALF:	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	37.00@40.00	33.00@35.00	35.00@37.00
Good:			
200 lbs. down	35.00@38.00	32.00@34.00	33.00@35.00
SPRING LAMB (Carcass):			
Prime:			
40-50 lbs.	40.00@42.00	39.00@41.00	39.00@41.00
50-60 lbs.	38.00@41.00	38.00@40.00	39.00@41.00
Choice:			
40-50 lbs.	40.00@42.00	39.00@41.00	39.00@41.00
50-60 lbs.	38.00@41.00	38.00@40.00	39.00@41.00
Good, all wts.	36.00@40.00	35.00@38.00	35.00@39.00
MUTTON (EWE):			
Choice, 70 lbs. down	15.00@18.00	None quoted	13.00@15.00
Good, 70 lbs. down	15.00@18.00	None quoted	13.00@15.00

NEW YORK

Aug. 9, 1955

WHOLESALE FRESH MEATS
BEEF CUTS

(l.c.l. prices)

	Western
Steer:	
Prime carc., 7/800	$40.00@41.00
Choice carc., 6/700	39.00@40.00
Choice carc., 7/800	37.50@39.00
Hinds., pr., 6/700	53.00@54.00
Hinds., pr., 7/800	51.00@53.00
Hinds., ch., 6/700	52.00@54.00
Hinds., ch., 7/800	50.00@51.00

BEEF CUTS

(l.c.l. prices)

	City
Prime steer:	
Hindqtrs., 600/700	57.0@ 59.0
Hindqtrs., 700/800	53.0@ 56.0
Hindqtrs., 800/900	51.0@ 52.0
Rounds, flank off	46.0@ 47.0
Rounds, diamond bone flank off	47.0@ 48.0
Short loins, untrim.	75.0@ 90.0
Short loins, trim.	104.0@120.0
Flanks	13.0@ 144.0
Ribs (7 bone cut)	52.0@ 58.0
Arm Chucks	27.5@ 29.0
Briskets	24.5@ 26.5
Plates	10.5@ 12.0
Foreqtrs. (Kosher)	32.0@ 33.0
Arm Chucks (Kosher)	30.0@ 32.0
Choice steer:	
Hindqtrs., 600/700	55.0@ 57.0
Hindqtrs., 700/800	52.0@ 55.0
Hindqtrs., 800/900	49.0@ 51.0
Rounds, flank off	45.0@ 47.0
Rounds, diamond bone flank off	46.0@ 48.0
Short loins, untrim.	72.0@ 80.0
Short loins, trim.	95.0@110.0
Flanks	13.0@ 14.0
Ribs (7 bone cut	45.0@ 52.0
Arm Chucks	27.0@ 27.5
Briskets	24.5@ 26.0
Plates	10.5@ 12.0
Foreqtrs. (Kosher)	30.0@ 32.0
Arm Chucks (Kosher)	28.0@ 30.0

FANCY MEATS

(l.c.l. prices)

	Lb.
Veal breads, under 6 oz.	51
6/12 oz.	45 @46
12 oz./up	82 @83
Beef livers, selected	30 @31
Beef kidneys	13
Oxtails, over ¾ lb.	10

LAMBS

(l.c.l. prices)

	City
Prime, 30/40	$46.00@48.00
Prime, 40/45	48.00@50.00
Prime, 45/55	47.00@50.00
Choice, 30/40	45.00@47.00
Choice, 40/45	47.00@49.00
Choice, 45/55	46.00@49.00
Good, 30/40	38.00@41.00
Good, 40/45	43.00@44.00
Good, 45/55	43.00@45.00
Good, 55/65	None quoted
	Western
Prime, 45/dn.	$45.00@46.00
Prime, 45/55	46.00@48.00
Prime, 55/65	None quoted
Choice, 45/dn.	45.00@46.00
Choice, 45/55	46.00@47.00
Good., all wts.	41.00@43.00

VEAL—SKIN OFF

(l.c.l. carcass prices)

	Western
Prime, 80/130	$38.00@40.00
Choice 50/ 80	34.00@35.00
Choice, 80/130	35.00@38.00
Good, 50/ 80	28.00@30.00
Good, 80/130	30.00@32.00
Com'l. all wts.	27.00@29.00

BUTCHER'S FAT

Shop fat (cwt.)	$1.50
Breast fat (cwt.)	2.50
Inedible suet (cwt.)	2.75
Edible suet (cwt.)	2.75

N. Y. MEAT SUPPLIES

(Receipts reported by the USDA Marketing Service week ended Aug. 6, 1955 with Comparisons)

STEERS AND HEIFERS Carcasses	
Week ended Aug. 6	15,708
Week previous	9,032
COW:	
Week ended Aug. 6	2,125
Week previous	1,882
BULL:	
Week ended Aug. 6	400
Week previous	442
VEAL:	
Week ended Aug. 6	11,569
Week previous	7,767
LAMB:	
Week ended Aug. 6	27,886
Week previous	18,035
MUTTON:	
Week ended Aug. 6	294
Week previous	243
HOG AND PIG:	
Week ended Aug. 6	6,745
Week previous	3,800
PORK CUTS:	
Week ended Aug. 6	873,766
Week previous	568,052
BEEF CUTS:	
Week ended Aug. 6	181,895
Week previous	133,507
VEAL AND CALF CUTS:	
Week ended Aug. 6	3,000
Week previous	3,000
LAMB AND MUTTON:	
Week ended Aug. 6	....
Week previous	1,690
BEEF CURED:	
Week ended Aug. 6	1,263
Week previous	12,493
PORK CURED AND SMOKED:	
Week ended Aug. 6	413,782
Week previous	201,834
LARD AND PORK FAT:	
Week ended Aug. 6	41,912
Week previous	11,316
LOCAL SLAUGHTER	
CATTLE:	
Week ended Aug. 6	12,565
Week previous	12,006
CALVES:	
Week ended Aug. 6	13,867
Week previous	13,865
HOGS:	
Week ended Aug. 6	45,202
Week previous	43,345
SHEEP:	
Week ended Aug. 6	48,970
Week previous	40,802
COUNTRY DRESSED MEATS	
VEAL:	
Week ended Aug. 6	3,689
Week previous	3,898
HOGS:	
Week ended Aug. 6	38
Week previous	9
LAMB AND MUTTON:	
Week ended Aug. 6	122
Week previous	129

PHILA. FRESH MEATS

Tuesday, Aug. 9, 1955

WESTERN DRESSED

STEER CARCASS:	(cwt.)
Choice, 500/700	$39.00@41.00
Choice, 700/900	38.00@40.00
Good, 500/800	36.00@39.00
COW:	
Com'l all wts.	27.00@29.00
Utility, all wts.	24.00@26.00
VEAL (SKIN OFF):	
Choice, 80/110	34.00@37.00
Choice, 110/150	35.00@38.00
Good, 50/ 80	30.00@32.00
Good, 80/110	31.00@33.00
Good, 110/150	32.00@34.00
LAMB:	
Prime, 30/45	45.00@47.00
Prime, 45/55	45.00@47.00
Choice, 30/45	45.00@47.00
Choice, 45/55	45.00@47.00
Good, all wts.	39.00@43.00
MUTTON (EWE):	
Choice, 70/down	17.00@20.00
Good, 70/down	15.00@18.00

LOCALLY DRESSED

STEER BEEF (lb.):	Choice	Good
Hinds, 500/800	51@53	47@50
Hinds, 800/900	50@51	46@48
Rounds, no flank	48@50	44@48
Hip rd., + flank	46@49	44@46
Full loin, untrim.	52@56	48@52
Short loin, untrim.	63@75	56@62
Ribs (7 bone)	46@50	44@47
Arm chucks	28@30	26@28
Briskets	26@28	26@28
Short plates	10@12	10@12

PORK AND LARD . . . Chicago and outside

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

(Carlot Basis, Chicago Price Zone, Aug. 10, 1955)

SKINNED HAMS

Fresh or F.F.A.		Frozen
46	10/12	46
46	12/14	46
46	14/16	46
46½	16/18	46½
45	18/20	45
39	20/22	39
36	22/24	36
35	24/26	35
35	25/30	35
33	25/up, 2's in.	33

Note—Regular Hams 2½c under skinned.

PICNICS

Fresh or F.F.A.		Frozen
25½	4/6	25½
25	6/8	25n
23½	8/10	23½
22	10/12	22
21½n	12/14	21n
21@21½	8/up, 2's in.	21n

FAT BACKS

Fresh or Frozen		Cured
8½n	6/8	9n
9½n	8/10	9½
10n	10/12	10
10½n	12/14	10½
10¼n	14/16	10½
11¼n	16/18	11¼
11¼n	18/20	11¼
11¼n	20/25	11¼

BELLIES

Fresh or F.F.A.		Frozen
26n	6/8	26n
26	8/10	26
26½	10/12	26½
26½	12/14	26½
26	14/16	26
25¼	16/18	25½
23½@24	18/20	23½@24

GR. AMN. BELLIES		D.S. BELLIES Clear
19¼n	18/20	20n
19¼	20/25	20
17½	25/30	19
16¼	30/35	17@17½
15¾	35/40	15½
13½	40/50	15

FRESH PORK CUTS

Job Lot Fresh		Car Lot Fresh
42	Loins, und. 12	41b
40	Loins, 12/16	37
34¼@35	Loins, 16/20	33½
31@31½	Loins, 20/up	31
29½@30	Bost. Butts, 4/8	29
27½	Bost. Butts, 8/12	27n
27¼	Bost. Butts, 8/up	27
41@42	Ribs, 3/dn.	39½@40
27@28	Ribs, 3/5	25@25¾
20@21	Ribs, 5/up	21

OTHER CELLAR CUTS

Fresh or Frozen		Cured
14n	Square Jowls	14n
10½	Jowl Butts, loose	11½
11n	Jowl Butts, boxed	unq.

LARD FUTURES PRICES

FRIDAY, AUG. 5, 1955

	Open	High	Low	Close
Sep.	10.47½	10.80	10.47½	10.77½ -80
Oct.	10.45	10.57½	10.45	10.57½
Nov.	10.07½	10.25	10.05	10.25a
Dec.	10.25	10.55	10.25	10.55a
Jan.	10.55	10.57½	10.55	10.57½b
Mar.	....	....	....	10.72½b

Sales: 2,880,000 lbs.

Open interest at close Thurs., Aug. 4: Sept. 603, Oct. 148, Nov. 204, Dec. 192, Jan. 32, and Mar. 10 lots.

MONDAY, AUG. 8, 1955

Sep.	10.77½	10.80	10.65	10.80a
Oct.	10.57½	10.62½	10.42½	10.62½b
Nov.	10.25	10.25	10.12½	10.22½
Dec.	10.45	10.72½	10.45	10.72½a
Jan.	....	....	....	10.77½b
Mar.	10.75	10.82½	10.75	10.82½b

Sales: 3,600,000 lbs.

Open interest at close Fri., Aug. 5: Sept. 593, Oct. 152, Nov. 204, Dec. 190, Jan. 32, and Mar. 10 lots.

TUESDAY, AUG. 9, 1955

Sep.	10.75	10.77½	10.57½	10.62½
Oct.	10.62½	10.62½	10.42½	10.45b
Nov.	10.20	10.22½	10.07½	10.07½b
Dec.	10.62½	10.72½	10.55	10.55b
Jan.	10.65	10.65	10.62½	10.62½b
Mar.	10.72½	10.72½	10.70	10.70

Sales: 3,160,000 lbs.

Open interest at close Mon., Aug. 8: Sept. 590, Oct. 154, Nov. 205, Dec. 190, Jan. 32, and Mar. 10 lots.

WEDNESDAY, AUG. 10, 1955

Sep.	10.60	10.77½	10.60	10.75
Oct.	10.45	10.67½	10.45	10.62½
Nov.	10.02½ -9.97½	10.15	9.97½	10.12½b
Dec.	10.55	10.67½	10.55	10.65b
Jan.	10.72½	10.72½	10.70	10.70b
Mar.	10.75	10.82½	10.75	10.82½a

Sales: 2,080,000 lbs.

Open interest at close Tues., Aug. 9: Sept. 584, Oct. 158, Nov. 201, Dec. 186, Jan. 32, and Mar. 12 lots.

THURSDAY, AUG. 11, 1955

Sep.	10.60	10.87½	10.60	10.85a
Oct.	10.52½	10.70	10.52½	10.70
Nov.	10.00	10.20	9.97½	10.20a
Dec.	10.55	10.67½	10.55	10.65b
Jan.	10.50	10.70	10.50	10.70b
Mar.	10.75	10.85	10.75	10.85

Sales: 4,000,000 lbs.

Open interest at close Wed., Aug. 10: Sept. 580, Oct. 162, Nov. 200, Dec. 188, Jan. 30, and Mar. 12 lots.

CHGO. FRESH PORK AND PORK PRODUCTS

Aug. 9, 1955
(l.c.l. prices)

Hams, skinned, 10/12	47
Hams, skinned, 12/14	47
Hams, skinned, 14/16	47
Picnics, 4/6 lbs., loose	27
Picnics, 6/8 lbs.	26
(Job Lot)	
Pork loins, bon'ls, 100's	58
Shoulders, 16/dn., loose	27
Pork livers	10½@11
Tenderloins, fresh, 10's	72 @73
Neck bones, bbls.	9 @10
Ears, 30's	10
Snouts, lean in, 100's	6
Feet, s.c. 30's	5 @ 6

CHGO. PORK SAUSAGE MATERIALS—FRESH

(To Sausage Manufacturers in job lots only)

Pork trim., reg. 40% bbls.	14 @14½
Pork trim., guar. 50% lean, bbls.	15½@16
Pork trim., 80% lean, bbls.	24½
Pork trim., 95% lean, bbls.	37½
Pork head meat	21
Pork cheek meat trim., bbls.	27

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	$12.75
Refined lard, 50-lb. cartons f.o.b. Chicago	12.75
Kettle rend., tierces, f.o.b. Chicago	13.75
Leaf, kettle rend., tierces, f.o.b. Chicago	13.75
Lard, flakes	15.50
Neutral tierces, f.o.b. Chicago	15.75
Standard shortening N. & S. (del.)	20.00
Hydro, shortng. N. & S.	21.25

WEEK'S LARD PRICES

	P.S. or Dry Rend. Cash (Tierces) (Bd. Trade)	P.S. or Dry Rend. Loose (Open Mkt.)	Ref. in 50-lb. tins (Open Mkt.)
Aug. 5	10.80n	9.50	12.00n
Aug. 6	10.80n	9.50n	12.00n
Aug. 8	10.80n	9.50	12.00n
Aug. 9	10.62½n	9.37½	12.00n
Aug. 10	10.75n	9.37½	12.00n
Aug. 11	10.85n	9⅝@9¾n	12.25n

HOG VALUES FALL BACK THIS WEEK

(Chicago costs and credits, Tuesday of this week)

A rising market on lean pork cuts near midweek helped reduce the severity of the break in values on some hogs this week as live prices ranged sharply higher than last week. Heavy hogs, however, took a large loss after last week's gain.

	—180-220 lbs.— Value per cwt. alive	Value per cwt. fin. yield	—220-240 lbs.— Value per cwt. alive	Value per cwt. fin. yield	—240-270 lbs.— Value per cwt. alive	Value per cwt. fin. yield
Lean cuts	$11.95	$17.52	$11.37	$16.33	$10.12	$14.49
Fat cuts, lard	4.53	6.60	4.62	6.65	4.39	6.11
Ribs, trimms., etc.	1.72	2.51	1.46	2.09	1.37	1.95
Cost of hogs	$16.06		$16.54		$16.54	
Condemnation loss	.02		.02		.02	
Handling, overhead	1.57		1.22		1.28	
TOTAL COST	$17.65	$25.76	$17.78	$25.58	$17.84	$25.29
TOTAL VALUE	18.20	26.63	17.45	25.07	15.88	22.50
Cutting margin	+$ .55	+$ .77	—$ .33	—$ .51	—$1.96	—$2.74
Margin last week	+ .58	+ .82	— .22	— .34	— .93	— 1.26

PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles Aug. 9	San Francisco Aug. 9	No. Portland Aug. 9
FRESH PORK (Carcass):	(Packer Style)	(Shipper Style)	(Shipper Style)
80-120 lbs.	None quoted	$32.00@34.00	None quoted
130-160 lbs.	$29.00@31.50	30.00@32.00	$28.50@30.00
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	41.00@46.00	48.00@52.00	48.00@52.00
10-12 lbs.	41.00@46.00	46.00@50.00	48.00@52.00
12-16 lbs.	41.00@46.00	44.00@48.00	47.00@50.00
PICNICS:	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	29.00@34.00	36.00@40.00	35.00@39.00
HAMS, Skinned:			
12-16 lbs.	47.00@54.00	54.00@56.00	52.50@56.00
16-18 lbs.	49.00@56.00	53.00@55.00	51.00@55.00
BACON, "Dry" Cure No. 1:			
6- 8 lbs.	40.00@48.00	50.00@54.00	47.00@52.00
8-10 lbs.	39.00@45.00	46.00@50.00	42.00@47.00
10-12 lbs.	38.00@43.00	44.00@48.00	40.00@44.00
LARD, Refined:			
1-lb. cartons	15.50@16.75	19.00@20.00	15.50@18.00
50-lb. cartons & can.	14.00@16.25	18.00@19.00	None quoted
Tierces	13.25@15.75	16.00@18.00	14.00@17.00

N. Y. FRESH PORK CUTS

Aug. 9, 1955
(l.c.l. prices)

	Western
Pork loins., 8/12	$43.00@45.00
Pork loins, 12/16	41.00@43.00
Hams, sknd., 10/14	45.00@47.00
Boston butts, 4/8	33.00@35.00
Spareribs, 3/down	43.00@45.00
Pork trim., regular	28.00
Pork trim., spec. 80%	44.00
	City
Hams, sknd., 10/14	$46.00@48.00
Pork loins, 8/12	45.00@47.00
Pork loins, 12/14	44.00@46.00
Picnics, 4/8	32.00@34.00
Boston Butts, 4/8	33.00@37.00
Spareribs, 3/down	45.00@48.00

N. Y. DRESSED HOGS

(l.c.l. prices)
(Heads on, leaf fat in)

50 to 75 lbs.	$27.00@30.00
75 to 100 lbs.	27.00@30.00
100 to 125 lbs.	27.00@30.00
125 to 150 lbs.	27.00@30.00

CHGO. WHOLESALE SMOKED MEATS

Aug. 9, 1955

Hams, skinned, 14/16 lbs., wrapped	52
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	54
Hams, skinned, 16/18 lbs., wrapped	53
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	54½
Bacon, fancy, trimmed, brisket off, 8/10 lbs., wrapped	36½
Bacon, fancy, sq. cut, seedless, 12/14 lbs., wrapped	36½
Bacon, No. 1 sliced, 1-lb. open-faced layers	49

PHILA. FRESH PORK

Aug. 9, 1955

WESTERN DRESSED

PORK CUTS—U.S. 1-3, LB.:

Regular loins, 8/12	42@44
Regular loins, 12/16	41@43
Regular loins, 16/20	36@38
Butts, Boston, 4/8	33@35
Spareribs, 3/down	44@46

LOCALLY DRESSED
U.S. 1-3 Lb.

Pork loins, 8/10	45@48
Pork loins, 10/12	45@48
Pork loins, 12/16	44@47
Spareribs, 3/dn.	43@45
Sk. hams, 10/12	48@51
Sk. hams, 12/14	48@51
Boston, butts, 4/8	33@36

HOG-CORN RATIOS

The hog-corn ratio for barrows and gilts at Chicago for the week ended Aug. 6, 1955, was 10.9. This ratio compared with the 11.5 ratio for the preceding week and 13.7 a year ago. These ratios were calculated on the basis of No. 1 yellow corn selling at $1.446, $1.464 and $1.617 per bu. in the three periods, respectively.

BY-PRODUCTS . . . FATS AND OILS

BY-PRODUCTS MARKET

BLOOD

Wednesday, Aug. 10, 1955

Unground, per unit of ammonia (bulk)	*5.50

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:	
Low test	*6.00n
Med. test	*5.75n
High test	*5.50n
Liquid stick, tank cars	*2.50n

PACKINGHOUSE FEEDS

	Carlots per ton
50% meat, bone scraps, bagged	$ 72.50@ 80.00
50% meat, bone scraps, bulk	70.00@ 77.50
55% meat scraps, bagged	92.00
60% digester tankage, bagged	77.50@ 85.00
60% digester tankage, bulk	75.00@ 80.00
80% blood meal, bagged	100.00@130.00
70% steamed bone meal, bagged (spec. prep.)	85.00
60% steamed bone meal, bagged	70.00n

FERTILIZER MATERIALS

High grade tankage, ground, per unit ammonia	4.50
Hoof meal, per unit ammonia	5.75@6.00

DRY RENDERED TANKAGE

Low test, per unit prot.	*1.35
Med. test, per unit prot.	*1.25
High test, per unit prot.	*1.20n

GELATINE AND GLUE STOCKS

	Per cwt.
Calf trimmings (limed)	1.35@ 1.50
Hide trimmings (green salted)	6.00@ 7.00n
Cattle jaws, scraps, and knuckles, per ton	55.00@57.00
Pig skin scraps and trimmings	5.00

ANIMAL HAIR

Winter coil dried, per ton	*125.00@135.00
Summer coil dried, per ton	*60.00@ 65.00
Cattle switches, per piece	3½@5
Winter processed, gray, lb.	20@21
Summer processed, gray, lb.	12½@13½

n—nominal, a—asked. *Quoted delivered.

TALLOWS and GREASES

Wednesday, July 10, 1955

The inedible fats market made no material change pricewise on Thursday, last week. Bleachable fancy tallow traded at 7⅝c and 7¾c, delivered New York. Bids of 7⅜c, Chicago, on beachable fancy tallow, with sellers asking 7½c. The not all hog choice white grease was bid at 7¼c, Chicago, and held fractionally higher. Yellow grease, regular production, was bid at 6⅜c, Chicago, and low acid material ⅛c higher. The all hog choice white grease was bid at 8¼c, c.a.f. New York, but held at 8⅜c.

On Friday, ⅛c declines were registered on a few items locally. Bleachable fancy tallow sold at 7⅜c, special tallow at 6¾c, and yellow grease at 6⅜c and 6½c, all c.a.f. Chicago. The all hog choice white grease sold at 8⅛c, c.a.f. East, for deferred shipment; prompt shipment material was bid at 8¼c.

Bleachable fancy tallow sold at 7¼c and 7⅜c, c.a.f. Chicago, as the new week got under way. Prime tallow traded at 7c and special tallow at 6¾c, same destination. No material change was noted on product for eastern movement.

The market on Tuesday was a mixed affair. It was reported that bleachable fancy tallow sold at 7½c, Chicago, for quick shipment; however, offerings on the same item for prompt and slightly deferred were at 7⅜c. Edible tallow was bid at 8½c, Chicago basis, and held at 8¾c. Last reported sales were at 8⅝c. A few tanks of the all hog choice white grease sold at 8¼c, delivered East. Bids continued at 7⅝c and 7¾c, c.a.f. East, on bleachable fancy tallow, product considered.

A firmer undertone was displayed in the tallow and grease market at midweek. Bleachable fancy tallow was bid at 7⅜c, Chicago, and held at 7½c. Special tallow sold early at 6¾c and later at 6⅞c, c.a.f. Chicago. B-white grease also traded at 6⅞c, c.a.f. Chicago. Edible tallow was bid at 8½c, Chicago, and held at 8⅝c, f.o.b. Chicago, or 8¾c, c.a.f. Chicago, or Chicago basis. Prime tallow was held at 7¼c, Chicago. Yellow grease was bid at 6½c, same destination. Several tanks of the all hog choice white grease sold at 8¼c, c.a.f. East. Sev-

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OR CONTACT YOUR LOCAL DARLING & COMPANY REPRESENTATIVE

eral tanks of bleachable fancy tallow sold at 7¾c and 7⅞c, delivered New York, product considered.

TALLOWS: Wednesday's quotations: edible tallow, 8⅝c; original fancy tallow, 7⅝c; bleachable fancy tallow, 7⅜c; prime tallow, 7⅛c; special tallow, 6⅞c; No. 1 tallow, 6½c; and No. 2 tallow, 6c.

GREASES: Wednesday's quotations: the not all hog choice white grease, 7¼@7⅜c; B-white grease, 6⅞c; yellow grease, 6½c, house grease, 6⅛@6¼c; and brown grease, 5¾c. The all hog choice white grease was quoted at 8¼c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Aug. 10, 1955

Dried blood was quoted Wednesday at $5.25@5.50 per unit of ammonia. Low test wet rendered tankage was listed at $5.25 to 5.50 per unit of ammonia and dry rendered tankage was priced at $1.10 per protein unit.

N.Y. COTTONSEED OIL FUTURES

	Open	High	Low	Close	Prev. close
FRIDAY, AUG. 5, 1955					
Sept.	14.48b	....	....	14.64b	14.52b
Oct.	14.05b	....	....	14.25b	14.16
Dec.	14.00b	....	....	14.17	14.06
Jan.	14.00b	....	....	14.20b	14.08b
Mar.	13.90b	....	....	14.09	13.97b
May	13.85b	....	....	13.98b	13.89b
July	13.65	....	....	13.70b	13.75b
Sales: 35 lots.					
MONDAY AUG. 8, 1955					
Sept.	14.50b	14.60	14.58	14.61	14.64b
Oct.	14.23b	14.25	14.25	14.25	14.25b
Dec.	14.17	14.17	14.05	14.10	14.17
Jan.	14.16b	....	....	14.13b	14.20b
Mar.	14.07b	14.15	....	14.02	14.09
May	13.98b	....	....	13.92b	13.98b
July	13.75b	....	....	13.65b	13.70b
Sales: 19 lots.					
TUESDAY, AUG. 9, 1955					
Sept.	14.50b	14.65	14.65	14.60b	14.61
Oct.	14.20b	14.25	14.22	14.22	15.25
Dec.	14.07	14.07	14.02	14.02	14.10
Jan.	14.05b	14.04	14.04	14.04	14.13b
Mar.	14.00	14.00	13.90	13.90	14.02
May	13.93	13.93	13.88	13.80b	13.92b
July	13.60b	13.67	13.66	13.55b	13.65b
Sales: 39 lots.					
WEDNESDAY, AUG. 10, 1955					
Sept.	14.53b	13.97	13.95	14.35b	14.60b
Oct.	14.12b	....	....	13.94b	14.22
Dec.	13.93b	13.95	13.74	13.25b	14.02
Jan.	13.93b	....	....	13.76b	14.04
Mar.	13.80b	13.76	13.75	13.68b	13.90
May	13.70b	13.63	13.63	13.60b	13.80b
July	13.50b	13.55	13.41	13.41	13.55b
Sales: 32 lots.					

VEGETABLE OILS

Wednesday, Aug. 10, 1955

Crude cottonseed oil, carlots, f.o.b.	
Valley	12⅞n
Southeast	13n
Texas	12⅝@12¾n
Corn oil in tanks, f.o.b. mills	12⅞pd
Peanut oil, f.o.b. mills	17⅝n
Soybean oil, f.o.b. mills	11¼@11⅜pd
Coconut oil, f.o.b. Pacific Coast	10⅝n
Cottonseed foots:	
Midwest and West Coast	1⅝@ 1¾
East	1⅝@ 1¾

OLEOMARGARINE

Wednesday, Aug. 10, 1955

White domestic vegetable	26
Yellow quarters	28
Milk churned pastry	24
Water churned pastry	23

OLEO OILS

(F.O.B. Chicago)

	Lb.
Prime oleo stearine (slack barrels)	9@10
Extra oleo oil (drums)	13½@14½

pd—paid. n—nominal. b—bid. a—asked.

HIDES AND SKINS

Some selections of hides sold steady—Others bid steady, but untraded up to late Wednesday—Small packer 60-lb. average hides sold at 10c in Midwest—Calfskin and kipskin markets quiet—Production of shearlings short of demand.

CHICAGO

PACKER HIDES: Certain selections of hides were wanted Monday at steady prices, with branded steers and cows sought especially. Packers, however, had not prepared offering lists which made their position unknown. Most sources were in accord that steady levels would be maintained once trading got under way. A sale late in the day more or less confirmed this belief when a few heavy native steers of Omaha production sold at 13½c and earlier salting at 13c for Wichita production.

The pace of trading stepped up Tuesday, but not all selections shared in the activity. Only three selections were sold at steady prices. River heavy native steers sold at 13½c and 14c was paid for Chicago and St. Louis production. Heavy native cows sold at 13½c for St. Louis production, while Rivers brought 13c. River light native cows sold at 13½c. Branded steers and cows were offered ½c over current levels early, but no trade developed. Later, branded cows were offered steady and still were unsold at the close of the day.

The only selection of hides sold early midweek was branded cows, which traded at 11c, basis Northerns. Branded steers were again offered ½c over buying interest, which was at steady levels.

SMALL PACKER AND COUNTRY HIDES: Trading of small packer hides was difficult to promote, due mainly to buyer's resistance to asking prices. The 50-lb. average in the Midwest was still quoted at 11½c to 12c, with reported movement at those levels. The 60-lb. average sold in the Midwest at 10c. Southwestern hides continued difficult to quote, with prices diversified considering average, plumpness, location and brand content of lots involved. In the country hide market, 50-lb. average straight locker butchers sold at 8c, with renderer hides nominal at 7@7½c for 48@50-lb. average lots.

CALFSKINS AND KIPSKINS: Both markets quiet up to late midweek, with little buying interest and few offerings showing.

SHEEPSKINS: Tanner demand for sheepskins was reportedly good enough to warrant movement, but production continued to fall short of demand and sales were hard to confirm. A car of shearlings, including No. 2's and No. 3's, sold at 1.60 and .60, respectively. Buyers attempted to purchase dry pelts at lower levels, but no sales were heard. Bids were at 22c and 23c, but offerings were held at 24c and 25c. The pickled skin market was apparently softer, with lambs bid at 9.50. Sheep last sold at 10.00@11.00, but no trading was recorded this week.

CHICAGO HIDE QUOTATIONS

	Week ended Aug. 10, 1955	Cor. Week 1954
PACKER HIDES		
Hvy. Nat. steers	13½@14n	12 @12½n
Lt. Nat. steers	14½@15n	14 @14½
Hvy. Tex. steers	11n	10
Ex. lgt. Tex.	14½n	13½p
Butt brnd. steers	11n	10
Col. steers	10½n	9½
Branded cows	11 @11½n	11 @11½
Hvy. Nat. cows	13 @13½n	13 @13½n
Lt. Nat. cows	13 @13½n	14
Nat. bulls	9 @ 9½n	8½@ 9n
Branded bulls	8 @ 8½n	7½@ 8n
Calfskins,		
Nor., 10/15	47½n	40n
10/down	52½n	40n
Kips, Nor., nat., 15/25.	31n	24n
SMALL PACKER HIDES		
STEERS AND COWS:		
60 lbs. and over	10n	8½@ 9
50 lbs.	11½@12n	10½n
SMALL PACKER SKINS		
Calfskins, all wts.	30 @32n	28n
Kips, all wts.	18 @20n	17n
SHEEPSKINS		
Packer shearlings,		
No. 1	2.35@2.40n	2.10n
Dry Pelts	23@ 25n	29n
Horsehides, Untrim.	7.75@8.25n	8.50@9.00n

N.Y. HIDE FUTURES

	Open	High	Low	Close
FRIDAY, AUG. 5, 1955				
Oct.	11.75b	11.85	11.81	11.85 - 81
Jan.	12.35b	12.45	12.45	12.45
Apr.	12.86b	....	....	12.90b-13.00a
July	13.36b	....	....	13.35b- 45a
Oct.	13.86b	....	....	13.85b- 90a
Jan.	14.30b	....	....	14.28b- 40a
Sales: 62 lots.				
MONDAY, AUG. 8, 1955				
Oct.	11.80b	11.80	11.75	11.72b- 75a
Jan.	12.44	12.44	12.30	12.30
Apr.	12.97	12.97	12.83	12.75b- 85a
July	13.43	13.43	13.43	13.30b- 33a
Oct.	13.93	13.93	13.93	13.70b- 83a
Jan.	14.30b	....	....	14.20b- 30a
Sales: 44 lots.				
TUESDAY, AUG. 9, 1955				
Oct.	11.65b	11.75	11.68	11.68b- 70a
Jan.	12.25b	12.27	12.27	12.27
Apr.	12.70b	....	....	12.77b- 80a
July	13.20b	....	....	13.27b- 32a
Oct.	13.65b	13.78	13.78	13.78
Jan.	14.15b	....	....	14.17b- 30a
Sales: 15 lots.				
WEDNESDAY, AUG. 10, 1955				
Oct.	11.62b	11.64	11.55	11.60b- 65a
Jan.	12.25	12.25	12.15	12.18b- 28a
Apr.	12.70b	....	....	12.70b- 77a
July	13.20b	....	....	13.20b- 30a
Oct.	13.70b	13.65	13.65	13.68b- 73a
Jan.	13.10b	....	....	14.08b- 15a
Sales: 37 lots.				
THURSDAY, AUG. 11, 1955				
Oct.	11.60b	11.66	11.53	11.50b- 55a
Jan.	12.18b	12.25	12.18	12.10b- 15a
Apr.	12.68b	....	....	12.61b- 66a
July	13.18b	....	....	13.10b- 16a
Oct.	13.60b	13.65	13.65	13.58b- 62a
Jan.	14.05b	....	....	13.98b-
Sales: 19 lots.				

LIVESTOCK MARKETS . . . Weekly Review

Lamb Crop Down Slightly From Last Year's Number

Production of lamb meat, which for the first six months of the year has held slightly above last year, was expected to decline from here on out to the close of 1955 and into next year, the report on the 1955 lamb crop indicated. Output for the year could also fall below that of 1954.

The United States lamb crop for 1955 totaled 20,092,000 head, or 1 per cent smaller than the 20,272,000 head raised in 1954, according to the Crop Reporting Board. Although the current lamb crop was 12 per cent larger than the 1950 low, it was 6 per cent below the 10-year average. In 13 western states (11 Western, South Dakota, and Texas), the lamb crop was 3 per cent smaller than last year, while in the native states it was 3 per cent larger.

The lamb crop of 12,490,000 head in the 13 western states was 373,000 head smaller than last year and 11 per cent below average. All of the 13 states, with the exception of South Dakota, showed fewer lambs raised than a year earlier.

In Texas, with the number of breeding ewes on January 1, 1955, the same as a year earlier, the lambing percentage of 76 per cent was one point below 1954. The lamb crop for Texas, estimated at 2,785,000 head, was 37,000 head less than in 1954. The Texas lamb crop was 14 per cent of the total U. S. crop and 22 per cent of the western crop.

In the native sheep states the lamb crop was 7,602,000 head, up 193,000 head from 1954. The lamb crop percentage of 108 was two points higher than last year and the highest on record.

June Cattle, Hog and Sheep Costs To Packers Below 1954

Packers operating under federal inspection in June bought all their slaughter livestock at prices lower than those paid a year earlier.

Average cost of cattle in June at $17.67 cost 3 per cent less than in 1954, calves at $17.48 cost 8 per cent more than in 1954, hogs at $17.74 had 82 per cent of the 1954 value and sheep and lambs averaging $18.99 cost 3 per cent less than the year before.

The 1,640,677 cattle, 610,500 calves, 3,713,130 hogs and 1,205,300 sheep and lambs slaughtered in June had dressed yields of:

	June, 1955 1,000 lbs.	June, 1954 1,000 lbs.
Beef	873,603	821,740
Veal	79,034	83,554
Pork (carcass wt.)	747,208	725,640
Lamb and mutton	52,892	51,950
Totals	1,752,737	1,682,884
Pork, excl. lard	549,989	538,092
Lard production	144,297	137,369
Rendered pork fat	8,406	8,340

Average live weights of livestock butchered in June were as follows:

	June, 1955 lbs.	June, 1954 lbs.
All cattle	959.6	943.6
Steers[1]	1,009.7	980.8
Heifers[1]	821.2	806.4
Cows[1]	928.3	934.6
Calves	233.0	241.4
Hogs	263.7	273.5
Sheep and lambs	90.9	89.9

Dressed yields per 100 lbs. live weight for the two months were:

	June, 1955 Per An'l	June, 1954 Per An'l
Cattle	55.7	55.7
Calves	55.7	55.8
Hogs[2]	76.5	77.0
Sheep and lambs	48.5	48.4
Lard per 100 lbs., hog	14.8	14.6
Lard per animal	39.0	39.9

Average dressed weights of livestock compared as follows:

	June, 1955 lbs.	June, 1954 lbs.
Cattle	534.5	525.6
Calves	129.8	134.7
Hogs	201.7	210.6
Sheep and lambs	44.1	43.5

[1]Included in cattle.
[2]Subtract 7.0 to get packer style averages.

LIVESTOCK AT 64 MARKETS

A summary of receipts and disposition of livestock at 64 public markets during June, 1955 and 1954, as reported by the USDA:

	Salable receipts	Total receipts	Local slaughter
CATTLE (EXCLUDING CALVES)			
June 1955	1,474,822	1,748,653	1,027,603
June 1954	1,593,824	1,871,122	1,073,182
Jan.-June 1955	8,761,230	10,371,668	5,879,894
Jan.-June 1954	8,890,004	10,561,544	5,953,598
5-yr. av. (June 1950-54)	1,253,454	1,493,046	798,842
CALVES			
June 1955	287,631	373,456	229,045
June 1954	339,687	444,390	267,873
Jan.-June 1955	1,739,105	2,244,737	1,349,764
Jan.-June 1954	1,854,153	2,408,665	1,420,196
5-yr. av. (June 1950-54)	302,037	387,888	221,805
HOGS			
June 1955	1,601,937	2,140,342	1,417,462
June 1954	1,519,384	1,993,008	1,320,144
Jan.-June 1955	11,284,556	15,645,735	10,934,569
Jan.-June 1954	9,408,415	13,026,637	9,206,159
5-yr. av. (June 1950-54)	1,807,558	2,466,399	1,621,401
SHEEP AND LAMBS			
June 1955	668,750	1,109,916	572,617
June 1954	745,312	1,193,087	660,540
Jan.-June 1955	3,949,391	7,187,055	3,777,378
Jan.-June 1954	3,594,107	6,879,996	3,653,495
5-yr. av. (June 1950-54)	639,383	1,103,945	556,688

SALABLE AND DRIVE-IN RECEIPTS AT 64 MARKETS

Total salable and driven-in receipts of livestock by classes during June, 1955 and 1954 at the 64 public markets.

	June 1955	June 1954
TOTAL SALABLE RECEIPTS*		
Cattle	1,474,822	1,593,824
Calves	287,631	339,687
Hogs	1,601,937	1,519,384
Sheep	668,750	745,312
TOTAL DRIVEN-IN RECEIPTS		
Cattle	1,483,660	1,586,179
Calves	332,625	387,058
Hogs	1,904,729	1,753,064
Sheep	730,490	792,887

*Do not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Driven-in receipts at 64 public markets constituted the following percentages of total June receipts; Cattle, 84.8; calves, 89.1; hogs, 89.0; and sheep, 65.8. Percentages in 1954 were 84.8, 87.1, 88.0 and 66.5.

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for week ended Aug. 6.

CATTLE

	Week Ended Aug. 6	Prev. Week	Cor. Week 1954
Chicago‡	21,393	22,524	28,781
Kan. City‡	17,401	14,378	20,679
Omaha*‡	31,032	30,930	28,175
E. St. Louis‡	9,930	11,900	12,912
St. Joseph*.	13,049	11,716	13,874
Sioux City‡.	9,417	9,041	10,121
Wichita*‡	6,054	4,136	6,120
New York & Jer. City†	12,565	12,006	11,418
Okla. City*‡	15,618	51,594	13,686
Cincinnati§	5,002	4,334	5,039
Denver‡	11,670	19,578	11,675
St. Paul‡	15,162	15,699	15,060
Milwaukee‡.	3,903	3,545	3,737
Totals	172,196	211,381	181,277

HOGS

	Week Ended Aug. 6	Prev. Week	Cor. Week 1954
Chicago‡	26,683	32,419	22,872
Kan. City‡	8,935	9,408	8,706
Omaha*‡	32,365	34,344	20,974
E. St. Louis‡	13,769	14,396	18,161
St. Joseph‡	18,011	16,893	16,862
Sioux City‡.	11,669	11,785	17,868
Wichita*‡	8,248	8,923	5,878
New York & Jer. City†	45,202	43,345	40,988
Okla. City*‡	8,368	27,772	8,759
Cincinnati§	13,492	16,735	14,639
Denver‡	9,456	10,538	6,101
St. Paul‡	30,589	28,002	24,543
Milwaukee‡	3,666	3,336	3,092
Totals	230,453	257,897	209,443

SHEEP

	Week Ended Aug. 6	Prev. Week	Cor. Week 1954
Chicago‡	3,785	3,288	4,660
Kan. City‡	3,702	4,533	3,442
Omaha*‡	13,321	13,446	12,137
E. St. Louis‡	4,071	5,884	4,594
St. Joseph‡.	7,646	6,195	9,745
Sioux City‡.	3,333	1,959	6,369
Wichita*‡	1,786	1,543	1,033
New York & Jer. City†.	48,970	40,802	44,988
Okla. City*‡	2,691	18,106	2,786
Cincinnati§	1,817	984	487
Denver‡	11,103	8,663	7,393
St. Paul‡	2,459	2,625	5,157
Milwaukee‡	1,187	505	655
Totals	105,871	108,543	103,440

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

CANADIAN KILL

Inspected slaughter in Canada for week ended July 30:

	Week Ended July 30 1955	Same week 1954
CATTLE		
Western Canada	14,091	13,921
Eastern Canada	16,843	15,117
Totals	30,934	29,038
HOGS		
Western Canada	42,209	29,119
Eastern Canada	43,116	43,662
Totals	85,325	72,781
All-hog carcasses graded	91,548	80,310
SHEEP		
Western Canada	3,861	3,724
Eastern Canada	5,877	8,170
Totals	9,738	11,894

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Aug. 6:

	Cattle	Calves	Hogs*	Sheep
Salable	133	120	...	...
Total (Inc. directs)	5,846	2,845	17,756	11,701
Prev. week:				
Salable	133	58	...	...
Total (Inc. directs)	3,225	3,855	16,082	13,654

*Including hogs at 31st St.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Aug. 4	1,620	355	6,293	1,341
Aug. 5	1,456	226	4,101	856
Aug. 6	63	3	1,591	48
Aug. 8	22,222	475	7,540	1,929
Aug. 9	6,500	300	11,500	1,000
Aug. 10	17,000	300	9,000	1,400
*Week so far	45,722	1,075	28,040	3,329
Wk. ago	35,619	1,153	27,350	3,365
Yr. ago	40,229	1,085	30,228	3,886
2 years ago	37,143	1,497	19,376	7,131

*Including 431 cattle, 4,527 hogs and 859 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Aug. 4	1,855	43	742	119
Aug. 5	1,253	...	1,524	159
Aug. 6	40	...	...	...
Aug. 8	6,764	23	942	35
Aug. 9	4,000	...	1,000	...
Aug. 10	6,000	...	2,000	200
Week so far	16,764	23	3,942	235
Wk. ago	14,687	77	3,677	264
Yr. ago	14,134	147	3,196	817
2 years ago	16,568	63	3,283	291

AUGUST RECEIPTS

	1955	1954
Cattle	84,480	87,955
Calves	2,772	3,25
Hogs	67,375	70,942
Sheep	8,939	10,501

AUGUST SHIPMENTS

	1955	1954
Cattle	34,599	32,636
Hogs	9,885	9,159
Sheep	777	2,433

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Aug. 10:

	Week ended Aug. 10	Week ended Aug. 3
Packers' purch.	27,891	28,549
Shippers purch.	5,091	5,213
Totals	32,982	33,762

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, Aug. 10, were reported as shown in the table below:

CATTLE:
Steers, ch. & pr.... None qtd.
Steers, gd. & ch....$21.50@22.50
Steers, com'l & gd. 19.00@21.00
Heifers, gd. & ch.. 20.00@21.50
Selfers, util. & com'l None qtd.
Cows, util. & com'l. 10.75@13.00
Cows, can. & cut... 8.50@10.50
Bulls, cut. & util... 14.50@16.00

CALVES:
Good & choice .....$18.50@20.00
Com'l & good ..... 16.00@18.00
Util. & com'l ..... 14.00@18.00

HOGS:
U.S. 1-3, 160/210....$17.00@17.75
Sows, 400/600 ..... 13.00@14.00

LAMBS:
Choice & good ..... 18.50 only

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Aug. 5, with comparisons:

	Cattle	Hogs	Sheep
Week to date	292,000	322,000	103,000
Previous week	271,000	343,000	106,000
Same wk. 1954	310,000	306,000	111,000
1955 to date	8,516,000	12,599,000	5,047,000
1954 to date	8,893,000	10,860,000	4,721,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Aug. 4:

	Cattle	Calves	Hogs	Sheep
Los Ang.	7,300	750	1,850	350
N. P'rtland	3,350	425	1,600	3,275
San Fran.	1,525	325	800	4,900

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Aug. 9, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	St. L. N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
HOGS (Includes Bulk of Sales):					
BARROWS & GILTS:					
U.S. No. 1-3:					
120-140 lbs.	$12.50-14.25	None qtd.	None qtd.	None qtd.	None qtd.
140-160 lbs.	13.50-15.25	$12.00-14.50	None qtd.	None qtd.	None qtd.
160-180 lbs.	15.00-16.25	14.00-15.75	$14.50-16.00	$15.00 16.00	$15.25-16.25
180-200 lbs.	16.00-17.00	15.25-16.65	15.75-17.00	15.75-17.00	16.00-16.50
200-220 lbs.	16.50-17.25	16.25-16.65	16.50-17.00	16.75-17.25	16.75-17.25
220-240 lbs.	16.50-17.00	16.25-16.65	16.75-17.00	16.75-17.25	16.75-17.25
240-270 lbs.	15.75-17.00	16.25-16.65	16.50-16.85	16.25-17.00	16.25-17.00
270-300 lbs.	15.50-16.00	15.75-16.50	None qtd.	15.75-16.50	15.75-16.50
300-330 lbs.	None qtd.	15.25-16.00	None qtd.	None qtd.	None qtd.
330-360 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
Medium:					
160-220 lbs.	None qtd.	None qtd.	None qtd.	15.00-16.50	None qtd.
SOWS:					
Choice:					
270-300 lbs.	15.00-15.25	15.25-15.75	15.25-15.75	15.50-15.75	15.25-15.50
300-330 lbs.	15.00-15.25	15.00-15.75	15.00-15.50	15.00-15.75	15.00-15.50
330-360 lbs.	14.25-15.00	14.50-15.25	14.25-15.25	14.25-15.25	14.50-15.00
360-400 lbs.	13.75-14.50	14.00-14.75	13.75-14.75	13.75-14.50	13.00-14.50
400-450 lbs.	13.25-14.00	13.50-14.25	13.25-14.00	13.25-14.00	12.00-13.50
450-550 lbs.	11.50-13.25	12.50-13.75	12.50-13.50	13.00-13.50	11.00-12.00
Medium:					
250-550 lbs.	None qtd.	None qtd.	None qtd.	12.00-15.25	None qtd.
SLAUGHTER CATTLE & CALVES:					
STEERS:					
Prime:					
700- 900 lbs.	23.00-24.00	None qtd.	None qtd.	None qtd.	None qtd.
900-1100 lbs.	23.00-24.00	23.25-25.00	23.00-24.00	22.75-24.00	None qtd.
1100-1300 lbs.	22.75-24.00	23.00-25.00	23.00-24.00	22.75-24.00	None qtd.
1300-1500 lbs.	22.50-23.50	22.25-24.25	22.25-23.75	22.00-23.75	None qtd.
Choice:					
700- 900 lbs.	21.25-23.00	21.75-23.25	21.25-23.00	20.75-22.75	21.50-23.00
900-1100 lbs.	21.25-23.00	22.00-23.25	21.25-23.00	21.00-22.75	22.00-23.00
1100-1300 lbs.	21.00-23.00	21.75-23.25	20.75-23.00	21.00-22.75	21.50-23.00
1300-1500 lbs.	20.50-22.50	21.75-23.00	20.50-22.50	20.75-22.75	21.00-22.50
Good:					
700- 900 lbs.	18.50-21.25	18.75-22.00	18.25-21.25	18.50-20.75	19.50-22.00
900-1100 lbs.	18.50-21.25	18.50-22.00	18.50-21.25	18.50-21.00	19.00-22.00
1100-1300 lbs.	18.00-21.00	18.25-22.00	18.50-21.00	18.75-21.00	18.50-21.50
Commercial, all wts.	16.50-18.50	15.50-18.75	14.25-18.50	15.50-18.75	15.50-19.50
Utility, all wts.	14.00-16.50	13.50-16.50	11.50-14.25	12.00-15.50	14.00-15.50
HEIFERS:					
Prime:					
600- 800 lbs.	22.75-23.50	None qtd.	None qtd.	None qtd.	None qtd.
800-1000 lbs.	22.75-23.50	22.25-24.00	22.50-23.25	22.00-23.00	None qtd.
Choice:					
600- 800 lbs.	21.00-22.75	20.00-22.25	20.50-22.50	20.00-22.00	21.00-22.00
800-1000 lbs.	21.00-22.75	20.25-22.50	21.00-22.50	20.00-22.00	21.00-22.00
Good:					
500- 700 lbs.	18.50-21.00	18.00-20.25	17.50-20.50	18.00-20.00	18.50-21.00
700- 900 lbs.	18.00-21.00	18.25-20.25	18.00-21.00	18.00-20.00	18.50-21.00
Commercial, all wts.	15.50-18.00	14.25-18.25	14.00-18.00	14.00-18.00	15.00-18.50
Utility, all wts.	12.00-15.50	12.00-14.25	11.00-14.00	11.00-14.00	13.00-15.00
COWS:					
Commercial, all wts.	11.50-13.00	12.00-13.25	11.50-13.00	11.00-13.00	12.00-13.50
Utility, all wts.	10.50-11.50	10.75-12.25	10.00-11.50	9.75-11.00	10.50-12.00
Can. & cut., all wts.	8.00-10.50	8.50-11.25	8.50-10.00	8.00-10.00	8.50-10.50
BULLS (Yrls. Excl.) All Weights:					
Good	None qtd.	12.00-14.50	None qtd.	12.00-13.00	13.00-13.50
Commercial	13.00-14.00	15.00-15.75	12.75-13.25	13.00-14.00	13.00-13.50
Utility	12.00-13.00	14.00-15.00	11.00-12.75	11.50-13.00	13.00-15.00
Cutter	10.00-12.00	12.00-14.00	10.00-11.00	10.50-11.50	13.00-15.00
VEALERS, All Weights:					
Ch. & pr.	19.00-24.00	21.00-23.00	16.00-18.00	16.00-18.00	20.00-23.00
Com'l & gd.	14.00-19.00	16.00-21.00	12.00-16.00	11.00-16.00	15.00-20.00
CALVES (500 Lbs. Down):					
Ch. & pr.	16.00-20.00	17.00-20.00	16.00-18.00	15.00-16.50	18.00-21.00
Com'l & gd.	12.00-16.00	14.00-17.00	12.00-16.00	11.00-15.00	13.00-18.00
SHEEP & LAMBS:					
LAMBS:					
Ch. & pr.	20.00-21.50	22.00-23.00	20.00-20.75	21.00-21.50	20.50-21.00
Gd. & ch.	18.00-20.00	19.75-22.00	18.75-20.00	18.50-21.00	18.50-20.50
YEARLINGS (Shorn):					
Ch. & pr.	None qtd.	16.75-17.50	None qtd.	None qtd.	None qtd.
Gd. & ch.	None qtd.	15.50-17.00	15.00-16.65	15.00 only	17.00 only
EWES:					
Gd. & ch.	4.50- 5.50	4.25- 5.25	4.75- 5.75	4.50- 5.50	4.50- 5.00
Cull & util.	3.00- 4.50	3.00- 4.25	2.50- 4.75	3.50- 4.50	2.50- 4.50

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, August 6, 1955, as reported to The National Provisioner:

CHICAGO

Armour, 5,061 hogs; Wilson, 1,991 hogs; Agar, 7,936 hogs; Shippers, 5,943 hogs; and Others, 11,695 hogs.

Totals: 21,393 cattle, 1,074 calves, 32,626 hogs, and 3,785 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,878	1,521	1,495	1,769
Swift	3,488	1,188	2,370	1,918
Wilson	1,780	...	2,267	...
Butchers	5,167	154	786	15
Others	1,225	...	2,017	...
Totals	14,538	2,863	8,935	3,702

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour	8,974	6,087	2,593
Cudahy	4,644	5,417	1,993
Swift	6,317	3,968	2,932
Wilson	3,409	3,914	2,928
Am. Stores	1,026	...	...
Cornhusker	923	...	...
O'Neill	605	...	...
Neb. Beef	725	...	...
Eagle	91	...	...
Gr. Omaha	698	...	...
Hoffman	96	...	...
Rothschild	1,477	...	...
Roth	1,241	...	...
Kingan	1,564	...	...
Merchants	107	...	...
Others	1,558	9,343	...
Totals	33,455	28,729	10,446

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,337	717	4,386	2,755
Swift	3,283	2,952	8,269	1,316
Hunter	641	...	1,114	...
Heil	...	...	2,494	...
Krey	...	...	3,389	...
Laclede	...	...	...	...
Luer	...	...	...	...
Totals	6,261	3,669	19,652	4,071

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	4,278	950	9,269	2,254
Armour	4,225	550	5,235	1,532
Others	6,142	5	4,302	...
Totals*	14,645	1,505	18,806	3,786

*Do not include 14 cattle, 251 calves, 3,307 hogs and 3,870 sheep direct to packers.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour	4,662	17	6,062	1,209
Sioux City Dr. Bf.	2,165	...	...	...
Swift	2,429	...	2,788	1,240
Butchers	430	4	...	...
Others	8,729	9	10,217	514
Totals	18,424	30	19,067	2,963

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	2,032	710	2,020	...
Kansas	961	...	...	...
Dunn	137	...	...	...
Dold	149	...	464	...
Sunflower	34	...	...	...
Pioneer	...	...	...	...
Excel	661	...	...	...
Armour	152	...	...	833
Swift	...	...	...	953
Others	1,142	...	616	286
Totals	2,268	710	3,100	2,072

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,113	313	830	583
Wilson	3,566	615	499	924
Others	5,536	424	898	47
Totals*	12,215	1,352	2,227	1,554

*Do not include 1,318 cattle, 733 calves, 6,141 hogs and 1,137 sheep direct to packers.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	245	75	321	...
Cudahy	35	...	...	...
Swift	109	...	98	...
Wilson	36	...	...	...
United	794	14	393	...
Com'l	647	...	...	...
Gr. West.	607	...	...	...
Atlas	504	...	...	...
Ideal	447	...	...	...
Machlin	363	1	...	...
Others	2,740	559	957	...
Totals	6,527	649	1,769	...

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,420	115	2,153	4,712
Swift	1,793	167	2,413	5,139
Cudahy	716	82	3,083	352
Wilson	558	...	...	...
Others	7,027	38	2,270	397
Totals	11,514	402	9,919	10,600

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	...	...	...	385
Schlachter	209	30	...	...
Northside	...	...	...	...
Others	4,331	1,233	14,301	2,170
Totals	4,540	1,263	14,301	2,495

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	5,723	2,307	10,290	1,073
Bartusch	1,088	...	...	...
Rifkin	732	30	...	...
Superior	1,566	...	...	...
Swift	6,053	2,208	20,299	1,386
Others	1,642	1,632	7,980	...
Totals	16,804	6,177	38,569	2,459

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,314	1,846	920	2,376
Swift	2,235	2,323	1,234	2,332
Bl. Bon.	432	20	200	...
City	483	10	22	...
Rosenthal	64	...	...	32
Totals	4,528	4,199	2,376	4,740

TOTAL PACKER PURCHASES

	Week end. Aug. 6	Prev. week	Same week 1954
Cattle	170,112	195,645	178,262
Hogs	200,076	210,550	176,672
Sheep	52,673	60,530	51,448

CORN BELT DIRECT TRADING

Des Moines, Aug. 10 — Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were quoted by the USDA as follows:

Hogs, U.S. No. 1-3:

160-180	lbs.	$13.00@15.25
180-240	lbs.	15.00@16.50
240-300	lbs.	14.95@16.50
300-400	lbs.	14.35@15.75

Sows:

270-360	lbs.	14.50@15.50
400-500	lbs.	11.25@13.50

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week est.	Last week actual	Last year actual
Aug. 4	32,000	40,000	35,500
Aug. 5	32,000	35,500	28,500
Aug. 6	37,000	26,000	24,500
Aug. 8	53,000	50,000	37,000
Aug. 9	40,000	40,000	40,000
Aug. 10	48,000	37,000	37,000

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, Aug. 10, were as follows:

CATTLE:

Steers, ch. & pr.	None qtd.
Steers, good	$20.25 only
Steers, com'l & gd.	19.00@20.00
Heifers, gd. & ch.	None qtd.
Heifers, com'l & gd.	15.00@19.00
Cows, util. & com'l.	13.00 only
Cows, can. & cut.	5.00@10.00
Bulls, util. & com'l.	14.00@15.50

VEALERS:

Choice & prime	$23.00@24.00
Good & choice	20.00@22.00
Util. & com'l	12.00@20.00

HOGS:

U.S. 1-3, 180/220	$17.25@17.75
Sows, 400/down	14.00 only

LAMBS:

Good	21.00 only

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ended Aug. 6, 1955, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area[1]	12,565	13,867	45,202	48,970
Baltimore, Philadelphia	8,001	1,475	18,964	2,176
Cincinnati, Cleveland, Detroit, Indianapolis	16,581	7,443	84,052	13,903
Chicago Area	23,602	6,157	49,905	3,791
St. Paul-Wis. Areas[2]	30,252	17,356	73,212	7,464
St. Louis Area[3]	15,033	6,685	48,765	8,708
Sioux City	8,797	70	12,144	3,554
Omaha Area	35,270	1,258	53,262	15,497
Kansas City	16,994	5,017	20,941	7,855
Iowa-So. Minnesota[4]	28,617	11,268	194,450	31,254
Louisville, Evansville, Nashville, Memphis	11,155	10,887	35,170	Not Available
Georgia-Alabama Areas[5]	9,129	5,533	18,332	.....
St. Joseph, Wichita, Oklahoma City	22,343	6,774	33,610	9,260
Ft. Worth, Dallas, San Antonio	23,306	9,313	10,901	9,969
Denver, Ogden, Salt Lake City	16,921	971	12,532	22,584
Los Angeles, San Francisco Areas[6]	27,104	3,869	31,766	29,475
Portland, Seattle, Spokane	7,724	877	12,225	11,268
GRAND TOTALS	313,394	108,820	755,433	225,728
Totals previous week	301,356	98,558	713,833	213,856
Totals same week 1954	311,122	112,954	654,692	234,078

[1]Includes Brooklyn, Newark and Jersey City. [2]Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. [3]Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. [4]Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. [5]Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. [6]Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt., paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended July 30, compared with the same time 1954, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

STOCKYARDS	GOOD STEERS Up to 1000 lbs.		VEAL CALVES Good and Choice		HOGS* Grade B[1] Dressed		LAMBS Good Handyweights	
	1955	1954	1955	1954	1955	1954	1955	1954
Toronto	$19.50	$20.32	$21.00	$22.00	$26.00	$30.33	$22.78	$24.50
Montreal	19.50	....	19.50	20.45	26.25	31.90	20.50	24.85
Winnipeg	18.67	18.00	19.71	20.59	23.08	27.67	19.00	24.50
Calgary	19.26	20.00	24.23	19.75	22.70	27.55	20.84	20.69
Edmonton	18.50	19.40	20.00	18.50	23.25	28.35	20.50	22.00
Lethbridge	18.37	19.62	22.00	....	22.40	27.37	20.00	....
Pr. Albert	17.75	18.80	20.60	21.00	22.00	27.00	16.50	21.00
Moose Jaw	18.00	18.00	18.50	18.50	22.00	27.00	....	19.00
Saskatoon	17.50	18.00	20.00	19.75	22.00	27.00	16.75	18.10
Regina	17.80	17.50	17.10	18.10	22.00	26.00	....	....
Vancouver	....	19.15	....	18.10	....	....	....	22.50

*Dominion Government premiums not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida during the week ended August 5:

	Cattle	Calves	Hogs
Week ended Aug. 5	3,916	1,856	8,337
Week previous (five days)	4,194	1,620	7,888
Corresponding week last year	3,636	1,159	7,600

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, Aug. 10, were reported as follows:

CATTLE:

Steers, ch. & pr.	$23.00@23.25
Steers, choice	21.00@22.50
Steers, good	18.50@20.00
Steers, commercial	16.50@18.00
Heifers, choice	20.50@21.50
Heifers, good	17.50@19.50
Heifers, com'l	14.50@17.00
Cows, util. & com'l.	10.00@12.00
Cows, can. & cut.	8.00@10.00
Bulls, util. & com'l.	12.00@13.50
Bulls, good	None qtd.

HOGS:

U.S. 1-3, 190/210	$16.50@17.00
U.S. 1-3, 210/220	16.50@17.00
U.S. 1-3, 220/250	16.50@17.00
U.S. 1-3, 250/270	None qtd.
Sows, 400/dn.	13.50@15.75

LAMBS:

Choice & prime	20.50@21.00

CANADIAN KILL

Inspected slaughter of livestock in Canada in June, 1955-54 compared, as reported by the Dominion Department of Agriculture:

	June 1955 Number	June 1954 Number
Cattle	155,348	148,194
Calves	91,082	88,670
Hogs	496,882	394,108
Sheep	23,846	15,354

Average dressed weights of livestock slaughtered in the two months were:

	June 1955	June 1954
Cattle	502.5 lbs.	499.0 lbs.
Calves	114.2 lbs.	115.4 lbs.
Hogs	164.3 lbs.	166.2 lbs.
Sheep	46.4 lbs.	49.3 lbs.

HOWE AMMONIA COMPRESSORS feature full internal force-feed lubrication to every bearing.

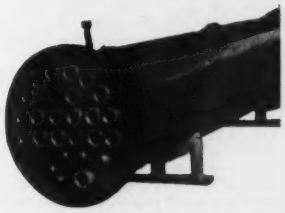
"Old in years—Young in Ideas"

HOWE

OFFERS MORE PRODUCTS OF MODERN DESIGN FOR LOWER COSTS

Refrigeration specialists for 43 years, in complete systems or any of its component parts, Howe engineers can supply you with correct equipment to provide exact humidity and temperature control for any given product or service.

RAPID FREEZE UNIT COOLER



SHELL & TUBE CONDENSER

SINCE 1912, manufacturers of ammonia compressors, condensers, coolers, fin coils, locker freezing units, air conditioning (cooling) equipment. Immediate delivery!

HOWE ICE MACHINE CO.

Distributors in Principal Cities • Cable Address: HIMCO, Chicago

2823 MONTROSE AVE. • CHICAGO 12, ILLINOIS

Distributors: Several Exclusive territories still available. Your inquiry invited.

EDWARD KOHN Co.

3845 EMERALD AVE., CHICAGO 9, ILL., Phone: YArds 7-3134

We deal in

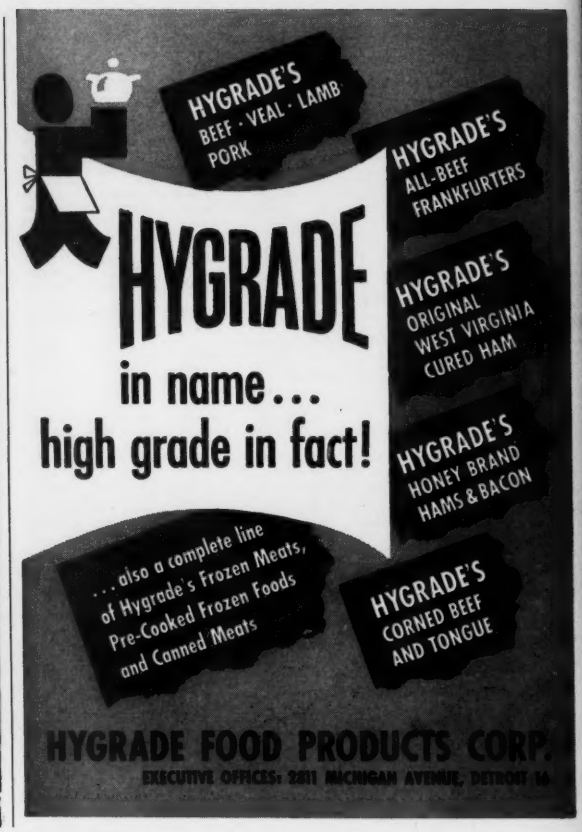
Straight or Mixed Cars

BEEF · VEAL
LAMB · PORK
AND OFFAL

- Our more than 25 years in business offers you an established outlet for distribution of your products in the Chicago area.
- Fully equipped coolers for your protection.

We Invite Your Inquiry

EDWARD KOHN CO.
For Tomorrow's Business



CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

Undisplayed: set solid. Minimum 20 words, $4.50; additional words, 20c each. "Position Wanted," special rate: minimum 20 words, $3.00; additional words, 20c each. Count address or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed $9.00 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

POSITION WANTED

INDUSTRIAL ENGINEER

Heavy experience in time study, incentives, modern processing, packaging, management controls and production supervision. Large and small plants. Proven ability to establish profitable usage of materials and labor. Energetic, with initiative to get the job done. Age 36. Available after 30 days. W-305, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER

EXPERIENCED: Reliable man with 25 years' experience on west coast. Willing to relocate. Good references available. Proven ability. Please contact by phone or letter direct. Frank Carroll, 1505 East 26th St., Sioux Falls, S. D. Telephone 27150.

MANAGER-SUPERINTENDENT: Experienced, large and small plants. Practical, efficient, slaughtering, cutting, sausage, canning, curing, rendering etc. Excellent references. W-278, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER: With 28 years' experience with large multi-plant mid west independent plant, covering every phase of pork, beef and lamb operations. W-306, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE FOREMAN: Well qualified, 25 years' experience. Can make a full line of products, curing hams, bacon etc. Will locate anywhere. W-307, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED CURING MAN: Able to assist in making sausage. Can run small curing cooler. Also have vein pumping experience. W-299 THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

Man Who Wishes to Live Away From Big City and Make Comfortable Living! Sausage maker with experience in smoke meats. Situated in lovely country, 100 miles from Philadelphia and New York. Will provide home with modern conveniences. State qualifications, references, experience. Hickory Valley Farm, Stroudsburg, Pennsylvania, Stroudsburg 2599.

Are You Tired Of The Big City? Man with canning experience—small operation. Prefer man who would like to spend his time and efforts in making good living without the big city tension. State qualifications, references and experience in smoked meats. Hickory Valley Farm, Stroudsburg, Pennsylvania, Stroudsburg 2599.

CANNED-MEAT ASST. SALES MANAGER

Wanted by national packer of canned meats. Located in midwest. Selling direct and through brokers. Need young man as assistant to sales manager. State full particulars including salary requirement. W-310, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HAVE SALESMEN'S ROUTES: Outside of New York, also greater New York available. Must be experienced selling important trade cheese, canned meats, dry sausage. Good opportunity. State experience and full particulars. Replies confidential. J. S. Hoffman Co., 181 Franklin St., New York 13, N.Y.

GENERAL MANAGER: Slaughter house, veal and lamb. Eastern coast. Experienced, sober, good memory. High salary. Excellent future for right man. Send details of experience, background and salary desires. W-311, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

CHEMIST

WITH EXPERIENCE: In seasonings, binders, emulsifiers, cures etc. Our technical people know of this ad. Excellent salary and bonus. W-247, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANNING and METHODS ENGINEER: Qualified meat packing engineer who can install labor standards, job evaluation, and engineer plant layout and product flow. W-301, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

WANTED: Two salesmen to join fastest growing food ingredient firm. Only experienced, high-caliber men accustomed to substantial earnings need apply.

Some of our famous trade marks are: KSL SEASONINGS, ACCOLINE, HAMINE, B.V.B., ROCARNO, KSL AIR DRIED, SOLAX, KSL EMULSIFIERS, etc.

The following states are open: The Virginias, Carolinas, Kentucky, Tennessee, Southern Ohio, Alabama, Georgia and Florida. Also, Kansas, Missouri, Colorado, Nebraska, North Dakota, South Dakota, Minnesota, Idaho, Montana and Wyoming.

All replies confidential.

KADISON-SCHOEMAKER LABORATORIES, INC.
703-705 WEST ROOT STREET
CHICAGO 9, ILLINOIS

QUALITY CONTROL MANAGER

For medium size packinghouse operation. Must be able to produce quality sausage, smoked meats and canned meats. Also capable of figuring costs and handling help. Permanent job with reliable firm. State age and past experience. W-309, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ASSISTANT BUYER: Man to assist in procuring raw materials for meat processing firm. Position involves buying and selling of meat plus some office work. Experience necessary. Chicago location. Write complete details. Replies held strictly confidential. W-308, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Man 25 to 40 years of age to take over management of shop for firm serving purveyors of meats in midwest city. Should be well versed in all fabrication of meats, some selling, and employee relations. Excellent future for the right man. W-290, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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